

Risotto

- 2 TBSP olive oil
- 1 1/2 cups short grain rice
- 1/2 medium onion, diced
- 1 TBSP fresh thyme
- 6 cups vegetable broth, simmering
- 3 TBSP butter, cut into cubes
- 1/2 cup parmesan cheese, grated
- salt and pepper

1. Heat a heavy bottomed wide pan over medium heat, add the olive oil, thyme and onion, stirring frequently until softened, about 5-7 minutes. Remove the onion from a the pan with a slotted spoon and add the rice. Stir well to toast the rice until it becomes slightly translucent, about 5 minutes. Do not let the rice brown.

2. Add the wine and cook until it is totally evaporated. Return the onion to the rice and add enough broth to cover the rice, about 1 1/2 cups. Stir a few times with a wooden spoon and let the rice cook slowly at a simmer. When the broth level drops add some more broth, always keeping the rice covered. Be sure to stir every few minutes to prevent sticking.

3. After about 20 minutes you should have a pot of al dente rice where each piece maintains it's shape suspended in a starchy liquid. At this point add broth to get the consistency you want, we like it a little soupy. Season to taste, then stir in the cold butter and right before serving stir in the parmesan. Serve immediately.

SERVES 4-6

from the kitchen of the Boot