

## **Lemon Risotto with Shrimp**

Serves 6

1/2 stick butter  
1/4 cup extra virgin olive oil  
1 medium onion, finely minced  
2 bay leaves  
Salt and pepper to taste  
2 cups Arborio rice  
1/2 cup Martin Ray Chardonnay  
1 lemon, zest and juice  
9 cups vegetable or chicken broth, hot  
2 Tablespoons Italian parsley, chopped  
1 cup parmesan cheese

1/4 cup olive oil  
1 pound shrimp, peeled & cleaned  
to taste, salt  
pinch chili powder

Place butter and 1/2 the olive oil in a sauce pan. Add onions, bay, salt and pepper. Stir once and cover. Reduce heat and cook for 8-10 minutes until the onions are soft. Add the rice and stir until all the kernels of rice are coated. Add the wine and simmer until the wine has been absorbed. Add the lemon zest.

Add half the stock and stir. Simmer until the liquid is absorbed to just below rice level, stirring gently but frequently. Add most of the remaining broth one cup at a time (reserve one cup for later) until the rice has a very light “bite” to it like al dente pasta.

When the rice is almost tender and done, stir in as much of the lemon juice as you’d like for a light lemony flavor. Gently stir in the last cup of broth, the parsley and the parmesan. The risotto should be a little “soupy”.

Pre-heat oven to 400 degrees.

Toss the shrimp with olive oil, salt and chili powder. Place shrimp on a baking sheet and roast in the oven for 5-7 minutes and remove when just cooked. Serve on top of the risotto.

Chef Bruce Riezenman

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