

Risotto with Parmesan Cheese

Andrew Kneessy, Chef Kansas City Country Club

Serves: 4 First-Courses or 6 Side-Dish Servings

Ingredients:

5 cups (about) Canned low-salt Chicken Broth

1 cup Dry White Wine

4 Tbls. Olive Oil

1½ cups Finely Chopped Onion

1½ cups Arborio Rice

1 cup Parmesan Cheese, grated

2 Tbls. Whole Butter, unsalted

Kosher Salt

Freshly Ground Black Pepper

2 Tbls. Italian Parsley, minced

Shaved Parmesan Cheese

Method:

Bring both to a simmer in a medium saucepan. Reduce heat and cover. Heat olive oil in a heavy medium saucepan over medium-low heat. Add onion; sauté until very tender but not brown, about 15 minutes. Increase heat to medium and add rice. Stir for 1 minute. Add wine and reduce. Add 1½ cups warm broth. Boil gently until broth is absorbed, stirring frequently. Add another 1 cup broth; stir until broth is absorbed. Add remaining 2½ cups broth, ½ cup at a time, allowing broth to be absorbed before adding more and stirring frequently until rice is tender and mixture is creamy, about 25 minutes.

Stir in 2 tablespoons butter and 1 cup grated Parmesan. Season with salt and pepper.

Transfer to individual serving plates/dishes. Sprinkle with parsley and shaved Parmesan.