

Leek and Mushroom Risotto

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Ingredients:

2 tablespoons unsalted butter
3 leeks, cleaned, green light green part finely chopped
1 large onion, finely chopped
2 cloves garlic, minced
1 cup chopped button mushrooms
½ teaspoon salt
½ teaspoon black pepper
¾ cup Arborio rice
¼ cup white wine
3 cups chicken broth
½ cup grated Parmesan cheese

Directions:

1. Melt butter in a large pot over medium heat. Add leeks, onions, and garlic; cook until softened and lightly browned, 6 to 8 minutes, stirring occasionally. Add mushrooms and cook until softened and liquid has cooked out, 4 to 5 minutes. Add salt and pepper and stir.
2. Add rice to pot and stir to coat; cook 3 minutes, stirring. Add wine and cook until liquid evaporates, 6 to 7 minutes.
3. Add broth ¼ cup at a time, and bring heat to a gentle simmer. Allow each increment of liquid to be absorbed before adding the next, stirring occasionally. The entire process will take up to 45 minutes. When rice is sticky, smooth, and slightly al dente, remove from heat. Add cheese, stir to mix, and serve immediately.