

Beet Risotto



Amy's (Make Ahead) BEET RISOTTO

Ingredients

- 6 cups chicken or vegetable stock (or water mixed with Knorr Vegetable Base OR Better Than Bouillon Vegetable Base)
- 1 cup white wine
- 1&1/2 cups arborio rice
- 2 to 3 tablespoons unsalted butter plus more to finish
- 2 tablespoons extra-virgin olive oil
- 1 large onion, finely chopped
- 2 beets, peeled and coarsely grated
- 2 bay leaves and a pinch of thyme
- 2 to 3 cloves crushed garlic
- 3 to 4 ounces grated parmesan or pecorino cheese, to taste
- Chiffonade of beet greens to garnish (optional)

Directions

In a saucepan, bring the stock to a simmer; cover and keep warm.

In a large non-stick pan, melt the butter and the oil. Add the onion and cook over moderately high heat, stirring, until softened, about 5 minutes. Add the shredded beets and cook, stirring, until the pan is dry, about 12 minutes. Spoon half of the beets into a small bowl.

Add the rice to the onions and cook, stirring, for 5 minutes. Add the garlic and cook for 1 minute more. Add the wine and stir over moderate heat, until nearly absorbed. Add 1 cup of the warm stock to the rice stirring, until the stock is nearly absorbed. Continue adding the stock 1 cup at a time, stirring constantly, ***

Stir in the cooked beets, cheese, and more butter if desired. Cook, stirring, until heated through; add a few tablespoons of water if the risotto is too thick. Spoon the risotto into bowls. Garnish with thinly sliced beet greens and serve.

*** TO MAKE AHEAD: Cook until the rice is NOT QUITE al dente, still slightly chewy and “chalky”. Remove from heat, cool, and refrigerate until service.

Add cold rice back to the pan and continue heating with ladles of hot broth until al dente and a thick sauce forms.