

## *From the kitchen of Julie Zepf*

### **Basic Risotto**

5 ½ cups broth (I use 3 cups chicken broth with water)  
½ cup dry white wine  
3 tablespoons butter  
1 tablespoon extra virgin olive oil  
1/3 cup minced shallots  
1 ½ cups Arborio rice (a must, cannot substitute another type of rice)  
½ cup grated parmesan cheese  
¼ cup sour cream (can also use heavy cream)

1. Mix chicken broth and water in a sauce pan and bring to a steady simmer.
2. Heat 2 tablespoons of butter and the olive oil in a heavy 4 quart saucepan over moderate heat. Add shallots and sauté for 2 minutes until they begin to soften but not brown,
3. Add rice, using a wooden spoon stir for 1 minute, making sure all the grains are well coated. Add the wine and stir until completely absorbed. Begin to add the broth, ½ cup at a time, stirring constantly. Wait until each addition is almost completely absorbed before adding the next ½ cup. Reserve about ½ cup to add at the end. Must stir constantly to prevent sticking.
4. After 18 to 20 minutes the rice should be tender but still firm, add the last ½ cup of broth. Turn the heat to very low. Add 1 tablespoon of butter cubed, parmesan cheese and the sour cream. Stir vigorously to combine with the rice. At this point you can add any ingredients you wish. Here are some of my favorites: 2 cups sautéed shrimp with chopped fresh parsley, ½ cup sliced smoked salmon, 2 cups of lobster meat, 1 cup sautéed chicken with sliced sun dried tomatoes and fresh chopped parsley. Just add things that you like. Serve immediately.