

SHRIMP RISOTTO

Recently on a family trip I decided to make shrimp risotto for the gang. Unfortunately, after buying the shrimp, some of the other ingredients I normally use were nowhere to be found. So I improvised and it may actually be better than my original recipe. Give it a try!

INGREDIENTS (Serves 6)

FOR SAUTÉED SHRIMP

2.5 pounds cleaned medium sized shrimp (chop 1 cup into small pieces for the risotto, reserve remaining shrimp to sauté)

$\frac{1}{2}$ stick butter

1 tablespoon garlic, minced

salt and pepper to taste

FOR RISOTTO

2 tablespoons olive oil

1 shallot, diced

2 teaspoons garlic, minced

1 cup mushrooms, sliced

2 cups Arborio rice

2 cups seafood broth

1 1/2 cups white wine

2 cups clam juice

1 cup Parmesan cheese, grated plus $\frac{1}{4}$ cup grated for garnish

parsley, chopped for garnish

salt and pepper to taste

PREPARATION

In a medium sized pot, heat the seafood broth, white wine and clam juice together. Taste and season with salt and pepper. Once it has come to a boil, keep on simmer.

Heat the olive oil in a large pot over medium heat. Add the shallot and sauté for two minutes. Add the garlic and sauté for 30 seconds. Add the mushrooms and sauté for two minutes. Add the rice and sauté for one minute. Season with salt and pepper.

Begin to add the liquid to the mixture one soup ladle at a time. Slowly stir it into the rice and continue to add the liquid as the rice absorbs it. After 18 minutes add the chopped shrimp. After an additional two minutes add the Parmesan cheese and continue to stir until the risotto is al dente or a texture to your liking. Taste and add salt and pepper if needed. (Total cook time for rice is between 22 – 25 minutes).

In a large skillet, heat the butter and add the garlic. Lay out the shrimp evenly in the pan and season with salt and pepper. Once the bottom starts to turn pink, flip the shrimp over and continue to cook until the shrimp are cooked through, pink and firm.

To plate, ladle some of the risotto into a bowl. Place 6 – 8 shrimp on top, garnish with Parmesan and parsley.