

ALMOST HANDS-FREE RISOTTO WITH PARMESAN AND HERBS

SERVES 6 AS A SIDE DISH

This recipe does not employ the traditional risotto method; the rice is mainly stirred for 3 minutes toward the end of cooking instead of constantly throughout. This more hands-off method does require precise timing, so we strongly recommend using a timer. The consistency of risotto is largely a matter of personal taste; if you prefer a looser texture, add extra broth in step 4.

- 5 cups low-sodium chicken broth**
- 1 ½ cups water**
- 4 tablespoons unsalted butter**
- 1 large onion, chopped fine (about 1 ½ cups)**
- Table salt**
- 1 medium garlic clove, minced or pressed through a garlic press (about 1 teaspoon)**
- 2 cups Arborio rice**
- 1 cup dry white wine**
- 2 ounces grated Parmesan cheese (about 1 cup)**
- 1 teaspoon juice from 1 lemon**
- 2 tablespoons chopped fresh parsley leaves**
- 2 tablespoons chopped fresh chives**
- Ground black pepper**



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1. Bring broth and water to boil in large saucepan over high heat. Reduce heat to medium-low to maintain gentle simmer.

2. Heat 2 tablespoons butter in large Dutch oven over medium heat. When butter has melted, add onion and ¾ teaspoon salt; cook, stirring frequently, until onion is softened but not browned, 4 to 7 minutes. Add garlic and stir until fragrant, about 30 seconds. Add rice and cook, stirring frequently, until grains are translucent around edges, about 3 minutes.

3. Add wine and cook, stirring constantly, until fully absorbed, 2 to 3 minutes. Stir 5 cups hot broth mixture into rice; reduce heat to medium-low, cover, and simmer until almost all liquid has been absorbed and rice is just al dente, 16 to 19 minutes, stirring twice during cooking.

4. Add ¾ cup hot broth mixture and stir gently and constantly until risotto becomes creamy, about 3 minutes. Stir in Parmesan. Remove pot from heat, cover, and let stand 5 minutes. Stir in remaining 2 tablespoons butter, lemon juice, parsley, and chives; season with salt and pepper to taste. If desired, add up to ½ cup remaining broth mixture to loosen texture of risotto. Serve immediately.