

# Shrimp Risotto

I like to make risotto when you only have 45 minutes to get supper on the table and you haven't thought of anything yet. I always keep chicken stock frozen in 2 cup containers and I like to have a package of frozen shrimp to use for meals like this. If I do not have mushrooms I do not worry, I try to find something else. The more vegetables you add the better.

<b>2</b>	<b>cups chicken stock, homemade or low sodium</b>
<b>2</b>	<b>Tbsp butter or chicken fat</b>
<b>8 - 10</b>	<b>mushrooms, sliced</b>
<b>1</b>	<b>medium - large onion, finely chopped</b>
<b>1/3</b>	<b>cup leeks, chopped, white and light green parts (optional)</b>
<b>1/4</b>	<b>cup pepperette, thinly sliced (optional)</b>
<b>1</b>	<b>clove garlic, crushed</b>
<b>1</b>	<b>carrot, sliced thinly</b>
<b>3/4</b>	<b>cup rice, Arborio or Italian short-grain</b>
<b>1/4</b>	<b>tsp pepper</b>
<b>1/2</b>	<b>cup water</b>
<b>1/3</b>	<b>cup white wine</b>
<b>1/2</b>	<b>red pepper, chopped</b>
<b>1</b>	<b>cup fresh or frozen peas</b>
<b>10 - 12</b>	<b>large shrimp, peeled, deveined and tails removed</b>
<b>1/4</b>	<b>cup grated Romano or Parmesan cheese</b>

- Heat chicken stock and keep warm.
- Cook mushrooms in 1 Tbsp butter until browned then set aside.
- Cook onion and leeks in same pan with remaining butter or chicken fat until soft.
- Add pepperette and garlic and continue cooking another minute.
- Add carrot and rice and cook several minutes before beginning to add the chicken stock.
- Add warm chicken stock one ladle full at a time stirring to deglaze the pan then continue stirring and cooking uncovered adding liquid as it is absorbed.
- I usually pour my wine and water in with the stock so you just keep adding from one pot as needed.
- Add red pepper and peas with last addition of liquid.
- Put shrimp on top of risotto after final addition of stock and cover to steam shrimp.
- Check after 5 minutes to see if they are nicely pink and ready to eat.
- Stir in Romano cheese just before serving.

Serves 3

Anne's Favourites

## Variation: Vegetarian Risotto

Omit Shrimp and Pepperette and substitute vegetable stock for the chicken stock.