Mushroom Risotto with Peas

Ingredients

- 8 cups low salt chicken broth
- 1/2 oz dried porcini mushrooms
- 1/4 cup butter
- 2 cup olive oil
- 2 cups onions, finely chopped
- 10 ozs white mushrooms, finely chopped
- 2 cloves garlic - minced
- 1 1/2 cups Arborio rice
- 2/3 cup dry white wine (Chenin Blanc, Sav Blanc or Chardonay)
- 3/4 cup frozen peas, thawed, drained
- 2/3 cup grated parmesan cheese
- salt & pepper to taste

Summary

Yield: 6
Prep Time: 1 hour
Category: Main Dish
Cuisine: American

Instructions

Bring the broth to a simmer in a heavy medium-sized saucepan. Add the procini mushrooms. Set aside until the mushrooms are tender, about 5 minutes. Keep the broth warm over very low heat.

Melt the butter in a heavy large-sized saucepan over medium heat. Add olive oil. Add the onions and saute until tender, about 8 minutes. Add the white mushrooms and garlic. Using a slotted spoon, transfer the porcini mushrooms to a cutting board, chop them finely and add to white mushrooms. Saute until all the mushrooms are tender and the juices have cooked off, about 5 minutes--Watch closely! Stir in the rice and let it toast for a few minutes. Then add the wine and cook until the liquid is absorbed, stirring often, about 2 minutes. Add i cup of hot broth, simmer over medium-low heat until the liquid is absorbed, stirring often, about 3 minutes. Continue to add broth, i cup at a time, simmer until liquid is absorbed and rice is just tender and the mixture is creamy. This requires careful attention, about constant stirring over 20-30 minutes. (The rice will absorb 6 to 8 cups of broth)

Stir in the peas. Mix in the Parmesan. Season with salt and pepper, to taste. Serve.