



Risotto with Peas

1 pound uncooked Arborio rice
1 tablespoon chopped garlic
1 envelope powdered saffron
2 tbsp. olive oil
8 ounces shredded fontina cheese
1-16 ounce package frozen peas

1 medium onion, diced
1 cup dry white wine
2 tablespoons butter
3 cups chicken broth*
imported grated romano cheese
white pepper to taste

****approximate amount...you may want to use a little more or less until the rice is cooked the way you like it. You can use canned, boullion, or freshly made broth.***



Prepare chicken broth and set aside. In a large heavy bottomed saucepan, saute butter, olive oil, onions, and garlic over medium heat until onions are clear, but not brown. Add rice to the pan and stir until it is well coated. You may have to add a little more olive oil to make sure the rice is coated nicely. Add wine and stir well.

Begin by adding broth a couple of ladles at a time, until liquid just covers the rice mixture. Stir frequently so that it does not burn until the liquid is absorbed, then add more broth. After adding most of the broth, taste the rice. It should be cooked through but still firm, not mushy. In the last ladle of broth, add the saffron and then add it to the pot. This step will give the risotto a wonderful golden color. Add the frozen peas and stir. If peas are not your favorite, you can add another blanched vegetable. Remove from heat and add white pepper, grated romano and fontina cheese. Stir gently and top with a little more grated romano and serve.