

## **RISOTTO OF SWEET ITALIAN & BROCCOLI RAAB**

*From the pages of Fine Cooking Magazine*

Risotto of Sweet Italian Sausage & Broccoli Raab is an easy, hearty dinner that cooks up fast. Use the mildest sausage you can find.

*Serves two as a main course.*

3 cups chicken stock; more if needed  
2 Tbs. butter  
1/2 cup arborio rice  
1/4 lb. sweet Italian sausage, skinned and crumbled  
1 small clove garlic, chopped  
1/2 cup dry white wine  
Salt to taste  
Pinch cayenne  
1/4 lb. broccoli raab, boiled for 5 min., drained, squeezed dry, and coarsely chopped  
Freshly ground black pepper to taste  
2 Tbs. freshly grated Parmigiano-Reggiano

Bring the stock to a boil; lower the heat to a simmer. In a large, heavy-gauge saucepan over medium-high heat, melt the butter. Stir in the rice, toasting just until it starts to sizzle and pop, about 1 min. It should not color. Add the sausage and garlic. Stir, breaking up the meat into small bits, until the sausage has lost its pink color, about 1 min. Pour in the wine.

Stir occasionally, cooking until the liquid is almost gone, about 2 min. Add just enough hot stock to cover the rice. Lower the heat to maintain a vigorous simmer; stir occasionally. When the liquid is almost gone, add just enough hot stock to cover the rice, along with a pinch of salt and cayenne. Check the risotto every 3 or 4 min. giving it an occasional stir to make sure it isn't sticking to the bottom of the pan and adding just enough stock to cover the rice when the liquid has almost disappeared. After a couple of additions of stock, add the broccoli raab.

Continue adding stock and checking until the rice is just *al dente*, about 20 min. total cooking time. Bite into a grain; you should see a small white pin-dot in the center. Take the risotto off the heat and stir vigorously for a few seconds. Fold in the pepper, cheese, and a pinch of salt if needed. Stir in a few tablespoons of stock to loosen the risotto, if you like. Serve immediately.