

# Wild Mushroom and Red Wine Risotto

Mushroom risotto and a nice glass of red wine is the perfect pairing on a chilly evening. This recipe from Food & Wine will have you asking for seconds!



TOTAL TIME  
30 minutes



SERVINGS  
6 people

## INGREDIENTS

5½ cups chicken stock  
2 tbsp extra virgin olive oil  
1 small onion, finely chopped  
Salt and pepper  
1½ cups arborio rice (10 ounces)

½ cup red wine - we used Hello Someday Crossroads  
1 pound mixed wild mushrooms, thinly sliced  
1 shallot, minced  
½ cup grated Parmigiano-Reggiano  
2 tbsp chopped flat-leaf parsley

## RECIPE

1. In a medium saucepan, bring the chicken stock to a simmer. Keep warm.
2. In a large saucepan, heat the olive oil. Add the onion, season with salt and pepper and cook over moderate heat, stirring, until softened, about 5 minutes.
3. Add the rice and cook, stirring, for 1 minute.
4. Add the wine and cook, stirring until the wine is absorbed. (pictured right)
5. Add 1 cup of the warm stock and cook over moderate heat, stirring constantly, until nearly absorbed. Continue adding the stock 1/2 cup at a time, stirring constantly, until it is nearly absorbed between additions. The risotto is done when the rice is al dente and suspended in a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
6. Meanwhile, in a large skillet, melt the butter. Add the mushrooms and shallot, season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. (pictured right)
7. Scrape the mushrooms into the risotto and stir in the cheese and parsley. Serve immediately.



Recipe: [www.foodandwine.com/recipes/wild-mushroom-and-red-wine-risotto](http://www.foodandwine.com/recipes/wild-mushroom-and-red-wine-risotto)