

## LEMON RISOTTO

*Lemon juice and peel offer a double punch of flavor in this delicious dish. Serve the risotto Italian-style as a first course, or American-style as a main course.*

6 FIRST-COURSE OR  
4 MAIN-COURSE SERVINGS

- 6 cups canned low-salt chicken broth
- 3½ tablespoons butter
- 1½ tablespoons olive oil
- 2 large shallots, chopped
- 2 cups arborio rice or medium-grain white rice
- ¼ cup dry white wine
- 1 cup freshly grated Parmesan cheese (about 3 ounces)
- 2 tablespoons chopped fresh parsley
- 2 tablespoons fresh lemon juice
- 4 teaspoons grated lemon peel

Bring broth to simmer in large saucepan over medium heat. Reduce heat to low; cover to keep warm. Melt 1½ tablespoons butter with oil in heavy large saucepan over medium heat. Add shallots and sauté until tender, about 6 minutes. Add rice; stir 1 minute. Add wine and stir until evaporated, about 30 seconds. Add 1½ cups hot broth; simmer until absorbed, stirring frequently. Add remaining broth ½ cup at a time, allowing broth to be absorbed before adding more and stirring frequently until rice is creamy and tender, about 35 minutes. Stir in cheese and remaining 2 tablespoons butter. Stir in parsley, lemon juice and lemon peel. Season risotto with salt and pepper. Transfer to bowl and serve. 