

ITALIAN CLASSIC

wild mushroom risotto

FROM P. 131

Making Italy's beloved rice dish isn't the epic production that some might think. It comes down to about 20 minutes of frequent (not constant) stirring, and checking for doneness cues. First, sauté the mushrooms and simmer the broth as directed in the recipe. Then:



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1/ Sauté the leek in the melted butter and oil until tender, 4 to 5 minutes.

2/ Add the rice, increase the heat to medium, and stir until the edges of the rice are translucent, 3 to 4 minutes. Add the wine and vermouth.

3/ Add $\frac{3}{4}$ cup of broth and stir until broth is almost absorbed, about 1 minute.

4/ Keep adding broth by $\frac{3}{4}$ cupfuls, stirring often until almost all the broth is absorbed before adding more, about 10 minutes longer. You'll know it's time to add more broth when the spoon leaves a trail in the pan.

5/ Stir in sautéed mushrooms. Continue adding more broth and stirring.

6/ You'll know the risotto is done when the rice is tender but slightly firm to bite and it looks creamy; it will fall slowly off the spoon. Continue as directed in the recipe.



TRY THIS
trimming kale leaves

FROM P. 127

Preparing the Kale and Smoked Bacon Salad with Zinfandel Vinaigrette requires removing the tough center rib from the kale leaves. The easiest way is to fold the leaf in half lengthwise. Run the knife down the length of the leaf close to the center rib, cutting the center rib and stem away.