

Shrimp Risotto
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Makes 2 Servings

5 cups canned low-salt chicken broth
3/4 cup dry white wine
6 tablespoons (3/4 stick) butter
2 teaspoons minced garlic
1/4 teaspoon dried crushed red pepper
1/2-pound uncooked large shrimp, peeled, deveined
3/4 cup finely chopped onion
1 1/2 cups arborio rice* or medium-grain white rice
2 tablespoons plus 2 teaspoons chopped fresh parsley

*Arborio, an Italian short-grain rice, is available at Italian markets and many supermarkets.

1. Bring broth and 1/4 cup wine to simmer in medium saucepan. Reduce heat; keep hot.
2. Melt 2 tablespoons butter in medium skillet over medium heat. Add 1 teaspoon garlic and crushed red pepper, then shrimp. Sauté until shrimp begin to turn pink, about 2 minutes. Add remaining 1/2 cup wine. Simmer until shrimp are just cooked through, about 2 minutes. Drain shrimp, reserving cooking liquid.
3. Melt remaining 4 tablespoons butter in heavy large saucepan over medium heat. Add onion and remaining 1 teaspoon garlic; sauté until onion is pale golden, about 4 minutes. Add rice and stir to coat, about 2 minutes. Add 2 cups broth mixture. Simmer until liquid is absorbed, stirring often. Continue adding broth mixture 1 cup at a time, stirring often and simmering until liquid is absorbed before adding more, about 20 minutes. Stir in reserved shrimp cooking liquid. Cook until rice is just tender and mixture is creamy, about 5 minutes longer. Remove from heat.
4. Stir shrimp and 2 tablespoons parsley into risotto. Season risotto to taste with salt and pepper. Transfer to bowls. Sprinkle with 2 teaspoons parsley.