

Sausage and Mushroom Risotto

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Serves 8 as a first course

Ingredients:

2 Tbsp olive oil
1 lb Italian sweet sausage, casings removed, crumbled into 1/2-in pieces (I used turkey sausage)
8 oz. portobello mushrooms, stemmed, dark gills scraped out, caps diced
10 oz. fresh shiitake mushrooms, stemmed, diced
1 tsp chopped fresh thyme
1 tsp chopped fresh oregano
1 1/2 cups Madeira (or Sherry)
6 cups chicken stock
1/2 cup butter
1 large onion, chopped
4 garlic cloves, minced
2 cups arborio rice or other medium grain rice (about 13 oz)
1 cup freshly grated Asiago cheese

Preparation:

1. Heat oil in large nonstick skillet over med-hi heat. Add sausage and saute until beginning to brown, about 3 min. Add all mushrooms, thyme and oregano and saute until mushrooms are tender, about 10 min.
2. Add 1/2 cup Madeira; boil until almost absorbed, about 1 min. Set aside.
3. Bring stock to simmer in large saucepan; remove from heat and cover to keep hot.
4. Melt butter in heavy large pot over med-hi heat. Add onion and garlic and saute until onion is translucent, about 5 min.
5. Add rice; stir 2 min. Add remaining 1 cup Madeira; simmer until absorbed, about 2 min. Add 1 cup hot stock; simmer until almost absorbed, stirring often, about 3 min.
6. Continue to cook until rice is just tender and mixture is creamy, adding more stock by cupfuls, stirring often and allowing most stock to be absorbed before adding more, about 25 min.
7. Stir in sausage mixture. Season to taste with salt and pepper. Transfer to serving bowl. Pass cheese separately.