

Red Wine Risotto

Ingredients:

- 3 cups water
- 2 cups low sodium chicken broth
- 6 oz thin sliced pancetta
- 2 tablespoons unsalted butter
- 1 cup finely chopped onion
- 1 tablespoon finely chopped fresh rosemary
- 1 tablespoon finely chopped fresh sage
- Salt & Black Pepper
- 3 cups Arborio rice
- 2 cups **2005 Lupine Hill Cabernet Sauvignon**
- 3 tablespoons finely chopped flat leaf parsley
- 1 cup finely grated Parmigiano Reggiano

Garnish with Parmigiano Reggiano and rosemary sprigs

Recipe:

- 1) Combine water and chicken stock in a medium saucepan, bring to a simmer. Reduce heat, cover and keep at very low simmer.
- 2) Cook pancetta in a 5-6 quart heavy pot over medium heat, stir for 5 minutes, until fat is rendered. Add butter, sage, onion, and salt and pepper to taste. Cook until onion has softened, about 3-4 minutes.

- 3) Add rice to pancetta mixture and cook, stirring for 1 minute. Add 1 cup wine and cook, stirring constantly until absorbed. Add 1 additional cup of wine and cook, stirring occasionally, until absorbed.
- 4) Add 1 cup stock and cook at strong simmer, continue stirring constantly until absorbed.
- 5) Continue to add stock, $\frac{1}{2}$ cup at a time, stirring constantly, letting each addition of stock to be absorbed completely before adding next $\frac{1}{2}$ cup. Do this until rice is creamy and tender looking but still al dente, about 20-25 minutes. Please note there will be remaining stock
- 6) Stir in parsley, cheese, salt & pepper. Garnish with rosemary sprigs and Parmesan. Serve immediately.