Vegetarian grape and mushroom risotto

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup arborio rice
- 32 fl oz chicken or vegetable stock
- 1 cup red grapes; 1/2 chopped, 1/2 whole
- 4 or 5 shiitake mushrooms, thinly sliced
- 1 shallot, minced
- 2 cloves garlic, minced
- 1/3 cup white wine
- 2 tbsp butter or oil
- salt and pepper to taste
- 1/4 cup parmesan cheese

Instructions

Heat broth to boiling, then keep at a simmer. Sauté shallots and mushrooms in butter in large heavy saucepot about 5 minutes. Add rice and chopped grapes; sauté 5 minutes. Add wine and cook to reduce by 1/2. Add enough hot broth to cover rice. Cook and stir

at a steady simmer about 5 minutes or until almost all liquid is absorbed. Add remaining broth 1 cup at a time, stirring at a simmer until all broth is used. Cook until rice is creamy and firm. (Total cooking time – 35 to 45 min.) Add whole grapes during last 5 minutes of cooking. Remove from heat and add Parmesan cheese and salt and pepper to taste.