

Arancine Rice Balls

Made from leftover Risotto, these are incredibly delicious!

Make balls from cold risotto, "stuff" with a piece of mozzarella cheese in the middle of each, dip in flour, egg & breadcrumbs.

Heat ¼ cup of olive oil in a non-stick skillet, over medium heat, add rice balls, and fry 2-4 minutes, or until golden on all sides.

Resist the urge to turn them before they form a crust, or they'll fall apart. Remove, and allow excess oil, if any, to drain on paper towels.

Serve in a heated plate with a little of your favorite tomato sauce.

Top with Parmesan cheese.

Basic Risotto

Warm 2-3 cups of chicken stock in a sauce pan.

In a skillet, over medium heat, warm 2 tbsp. extra virgin olive oil, add ½ diced onion and cook for approx. 7 minutes. Add 1 ½ cups Arborio Rice and stir well with a wooden spoon. Make sure all rice is covered with the oil and onion mix.

Add ½ cup white wine and stir. Add **warm** chicken stock, a ladle and a half at a time. As it thickens, add a **little** salt (taste later to adjust seasoning) Stir well each time. Cook to just beyond "chalky" stage to creamy. Be patient...pour yourself a glass of wine...this takes about 20 minutes.

Add 2 tbsp. butter and another ladle of broth, grated parmesan cheese and freshly ground black pepper.

If desired, add cooked vegetables, mushrooms, shrimp, or ham.

Take off the heat, cover and let set for 5 minutes.

Sprinkle with Parmesan cheese and serve!