

## Risotto With Four Kinds of Mushrooms, Yet E-Z

Serves 6-8

2 and 1/2 cups Arborio Rice (accept no substitutes)  
4 and 1/2 cups vegetable stock (or other stock)  
1/4 -1/2 cup dried porcini mushrooms, soaked in 1 and 1/2 cups very hot water until soft  
1/2 cup white wine (use something good enough to drink)  
8oz button mushrooms  
8oz baby Portabella mushrooms  
8oz shitake mushrooms  
1 large onion  
3 large cloves garlic  
4T (packed) minced fresh herbs (we used thyme and basil).<sup>1</sup>  
salt and pepper to taste  
1/2 cup (or to taste) freshly grated parmigiano reggiano

Soak the porcinis, make the stock, chop the onion, chop the mushrooms (we slice them in a food processor), mince the herbs. After the porcinis have soaked long enough to become soft (about 15 minutes if the water is hot enough), line a sieve with a coffee filter or paper towel, and drain the liquid into a bowl. Wash the porcinis well to remove any left over grit.

Place the chopped onion in a Dutch oven or other pan large enough to hold the finished product. Add enough olive oil to sauté and cook the onions until they are almost done. Add the sliced mushrooms, porcinis, and crushed garlic. Add salt and pepper to taste.

When the mushrooms have given up their liquid and seem cooked, add the Arborio rice. Stir until it soaks up the mushroom liquid. Add the wine. Stir until it soaks up the wine.

Add the stock and porcini soaking liquid and bring to a boil.

Turn the heat down very low, cover the pan and let cook for 30 minutes.<sup>2</sup>

After 30 minutes, check to see if the rice seems done. If so, stir it to evenly distribute the liquid, take it off the heat, and add the herbs and cheese.

Serve with whatever the hell you want. Cooked greens or a green salad might be nice.

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<sup>1</sup> In a pinch you could probably use 4t dried, but don't go too nuts on the dried thyme as it can get intense.

<sup>2</sup> Normal risotto cooking requires adding liquid 1/2 cup at a time and stirring until the rice has absorbed the liquid, then adding more until the rice is cooked. This "E-Z" method produces a slightly less glutinous risotto, and you can do other things while it is cooking, like make a side dish or chat with company. Note that the method works for any risotto and you can reduce or increase the amount of rice and liquid proportionately: it should be 1 and 1/4 cups rice to 3 cups liquid. I use a little extra liquid because I find the texture's a little better.