

Risotto ai Funghi (Risotto with Mushrooms)

by Gino Federici “The Italian Singing Gourmet”

Serves 4

6 tablespoons olive oil in heavy pan

2 med. Onions - slivered or chopped

1 clove garlic- peeled and smashed with flat knife blade

2 sprigs fresh rosemary – dried can also be used 1tsp.

1 cup chicken livers – Bacon can be substituted, cooked, added just before serving, add as much or little as you prefer

2 Large Portabello Mushrooms – diced– divide in two (you can use whatever kind of mushrooms you prefer...or no mushrooms at all)

2 cups brown rice

1 large can chicken broth – hot

2 T. Butter

Parmesan Cheese 4 T. or more to taste

Parsley – Finely chopped - optional

Saute the onions, in the olive oil until soft.

Add rosemary and garlic. Saute for just a minute.

Add chicken livers. Saute for another 2 minutes.

Add ½ of the mushrooms. *You can add all of the mushrooms at the beginning but they tend to disappear. If you add some later you will have pieces of mushroom in the Risotto.

Add rice.

Saute for 2 minutes stirring constantly. This will lightly fry the rice.

Add 2 cups hot broth to the mixture. Adding slowly so the cooking doesn't stop. Stirring constantly.

Set on medium heat and continue to add broth as it cooks off.

Always keep the rice mixture just covered with broth. Keep adding a ½ cup of broth at a time during the cooking. If you run out of broth you can always use water to finish.

After 25 minutes add the second half of the mushrooms.

Cook for approx 40 minutes (total) until the rice is done but not mushy. It should have a little hardness to it.

Stir in 2 T. of butter and 3 T. of Parmesan Cheese. This should make the Risotto very creamy.

Plate and garnish with more Parmesan and the parsley.

Pour a glass of wine and enjoy!