

Idiot's Kitchen Recipe – BLT Risotto

Recipe from www.idiotskitchen.com



Ingredients:

1 ½ cups Arborio Rice
½ pound Bacon
3 Leeks
2 Tomatoes – skins removed, seeded and chopped
1 cup White Wine
2 (14.5 oz) cans Vegetable Broth
1 (14.5 oz) can Chicken Broth
1 cup Pecorino Romano Cheese – grated
Salt & Pepper

Risotto requires near constant stirring so it's wise to prepare all of the ingredients before you begin. Scald 2 tomatoes with boiling water to remove the skins. Cut off the stem end and gently squeeze the tomatoes to remove the seeds. Chop the tomatoes and set aside.

Heat the vegetable broth and chicken broth in a medium sauce pan.

Remove the stems and tough green tops from 3 leeks. Slice the leeks in half lengthwise and rinse thoroughly under cool water to remove any dirt and grit. Slice the leeks into thin semicircles.

Chop ½ pound of sliced bacon into bite sized pieces. Cook the bacon in a large pot slowly over medium low heat to render out as much fat as possible. When the bacon is crisp, remove it to drain on paper towels while reserving 2-3 Tablespoons of the bacon grease in the pot. Sauté the leeks for 3-4 minutes in the remaining bacon grease until wilted but still vibrant green. Add 1 ½ cups of Arborio Rice and stir to coat. Add 1 cup of white wine and stir until it has mostly been absorbed.

Add the broth to the rice one cup at a time stirring with each addition until most of the liquid has been absorbed. Continue adding broth and stirring for 15-20 minutes until most of the liquid has been used and the risotto is *al dente* or tender but still slightly firm in the middle. Add the chopped tomatoes and stir until their liquid has been mostly absorbed.

Add 1 cup of grated Romano cheese. Season with pepper. Add salt to taste, if necessary. Serve the risotto in a bowl topped with bacon and a bit of extra cheese.

Makes 4 large servings.