

CREAMY WILD MUSHROOM RISOTTO

THIS CREAMY WILD MUSHROOM RISOTTO COMBINES ARBORIO RICE, CREMINI AND OYSTER MUSHROOMS, PARMESAN CHEESE, WHITE WINE, AND FRESH HERBS. THE RESULT IS A COMFORTING HOMEMADE RISOTTO WITH LAYERS OF EARTHY, SAVORY FLAVOR AND A SUBTLE TOUCH OF NATURAL WOOD SMOKE.



				
PREP TIME 15 MIN	COOK TIME 40 MIN	TOTAL TIME 55 MIN	SERVINGS 6	DIFFICULTY INTERMEDIATE

STEP-BY-STEP INSTRUCTIONS

STEP 1 - WARM THE VEGETABLE STOCK

- POUR THE VEGETABLE STOCK INTO A SMALL SAUCEPAN.
- WARM OVER LOW HEAT AND KEEP IT WARM THROUGHOUT THE COOKING PROCESS.

STEP 2 - SAUTE THE MUSHROOMS

- IN A HEAVY SKILLET OR LARGE SAUTÉ PAN, MELT 4 TABLESPOONS OF BUTTER OVER MEDIUM HEAT.
- ADD THE MUSHROOMS AND SAUTÉ UNTIL TENDER, APPROXIMATELY 8 MINUTES.
- ADD THE MINCED GARLIC, FRESH THYME SPRIGS, MESQUITE SMOKED SEA SALT, AND FRESHLY GROUND MESQUITE SMOKED PEPPERCORN.
- STIR AND COOK FOR AN ADDITIONAL MINUTE.
- REMOVE THE MUSHROOM MIXTURE FROM THE PAN AND SET ASIDE.

STEP 3 - TOAST THE ARBORIO RICE

- ADD THE REMAINING 4 TABLESPOONS OF BUTTER TO THE SAME PAN OVER MEDIUM HEAT.
- ONCE MELTED, ADD THE ARBORIO RICE.
- STIR CONTINUOUSLY FOR APPROXIMATELY 3-4 MINUTES, UNTIL THE EDGES OF THE RICE BEGIN TO APPEAR SLIGHTLY TRANSLUCENT.

STEP 4 - ADD THE WINE AND LEMON JUICE

- POUR IN THE DRY WHITE WINE AND LEMON JUICE.
- BRING THE MIXTURE TO A GENTLE SIMMER, STIRRING CONSTANTLY UNTIL THE LIQUID IS MOSTLY ABSORBED BY THE RICE.

INGREDIENTS

- 1 POUND WILD MUSHROOMS, PREFERABLY CREMINI AND OYSTER MUSHROOMS
- 8 TABLESPOONS BUTTER, DIVIDED
- 4 GARLIC CLOVES, MINCED
- 2 SPRIGS FRESH THYME
- ½ TEASPOON MESQUITE SMOKED SEA SALT
- ½ TEASPOON FRESHLY GROUND MESQUITE SMOKED PEPPERCORN
- ¾ CUP DRY WHITE WINE
- 1 TABLESPOON LEMON JUICE
- 5 CUPS VEGETABLE STOCK
- 1½ CUPS ARBORIO RICE
- 1 CUP HEAVY CREAM
- 1 CUP FRESHLY GRATED PARMESAN CHEESE
- FRESH PARSLEY, MINCED, OPTIONAL
- FRESHLY SHAVED PARMESAN CHEESE, FOR SERVING

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- MESQUITE SMOKED SEA SALT
- MESQUITE SMOKED PEPPERCORN



CREAMY WILD MUSHROOM RISOTTO CONT'D

WHAT TO SERVE WITH

- GRILLED STEAK
- ROASTED CHICKEN
- SMOKED CHICKEN THIGHS
- PORK TENDERLOIN
- GRILLED PORK CHOPS
- ROASTED ASPARAGUS
- GREEN BEANS
- A SIMPLE GARDEN SALAD
- IT CAN ALSO BE SERVED ON ITS OWN AS A SATISFYING VEGETARIAN MAIN DISH.

RECIPE VARIATIONS

- TRY DIFFERENT MUSHROOMS
 - USE A COMBINATION OF CREMINI, OYSTER, SHIITAKE, PORCINI, OR OTHER FAVORITE MUSHROOMS TO CREATE DIFFERENT LAYERS OF EARTHY FLAVOR.
- ADD CHICKEN
 - ADD SLICED GRILLED OR SMOKED CHICKEN TO TURN THE RISOTTO INTO A HEARTY MAIN COURSE.
- ADD FRESH SPINACH
 - STIR FRESH BABY SPINACH INTO THE RISOTTO DURING THE FINAL FEW MINUTES OF COOKING.
- MAKE IT EXTRA CHEESY
 - FINISH WITH ADDITIONAL FRESHLY GRATED OR SHAVED PARMESAN IMMEDIATELY BEFORE SERVING.

STEP 5 - SLOWLY ADD THE VEGETABLE STOCK

- ADD APPROXIMATELY 1 CUP OF WARM VEGETABLE STOCK TO THE RICE.
- CONTINUE STIRRING UNTIL MOST OF THE LIQUID HAS BEEN ABSORBED.
- REPEAT THIS PROCESS, ADDING THE STOCK APPROXIMATELY 1 CUP AT A TIME AND ALLOWING EACH ADDITION TO BE MOSTLY ABSORBED BEFORE ADDING MORE.
- CONTINUE COOKING AND STIRRING FOR APPROXIMATELY 20-25 MINUTES, OR UNTIL THE RICE IS CREAMY BUT STILL FIRM TO THE BITE.

STEP 6 - RETURN THE MUSHROOMS

- ADD THE COOKED MUSHROOM MIXTURE BACK INTO THE RISOTTO.
- STIR GENTLY UNTIL THE MUSHROOMS ARE EVENLY DISTRIBUTED THROUGHOUT THE RICE.

STEP 7 - FINISH THE RISOTTO

- REDUCE THE HEAT TO LOW.
- GENTLY STIR IN THE HEAVY CREAM AND FRESHLY GRATED PARMESAN CHEESE.
- COOK FOR AN ADDITIONAL 5 MINUTES, STIRRING GENTLY UNTIL THE RISOTTO IS CREAMY AND HEATED THROUGH.
- TASTE AND ADJUST THE MESQUITE SMOKED SEA SALT AND MESQUITE SMOKED PEPPERCORN IF NEEDED.

STEP 8 - SERVE

- TRANSFER THE RISOTTO TO A SERVING BOWL OR INDIVIDUAL PLATES.
- FINISH WITH FRESHLY SHAVED PARMESAN CHEESE AND MINCED FRESH PARSLEY, IF DESIRED.
- SERVE IMMEDIATELY.



SMOKEHOUSE KITCHEN TIPS:

- KEEP YOUR VEGETABLE STOCK WARM WHILE MAKING THE RISOTTO. ADDING COLD STOCK CAN INTERRUPT THE COOKING PROCESS.
- USE ARBORIO RICE RATHER THAN STANDARD LONG-GRAIN RICE. ITS HIGHER STARCH CONTENT CREATES RISOTTO'S SIGNATURE CREAMY TEXTURE.
- ADD THE STOCK GRADUALLY INSTEAD OF POURING IT IN ALL AT ONCE.
- STIR FREQUENTLY AS THE RICE COOKS TO ENCOURAGE THE RELEASE OF STARCH.
- DON'T OVERCOOK THE RICE. PROPERLY COOKED RISOTTO SHOULD BE CREAMY WHILE THE INDIVIDUAL GRAINS REMAIN SLIGHTLY FIRM TO THE BITE.
- USE FRESHLY GRATED PARMESAN FOR THE SMOOTHEST TEXTURE AND BEST FLAVOR.
- RISOTTO IS BEST SERVED IMMEDIATELY, AS IT CONTINUES TO THICKEN AS IT SITS.