



Risotto with Butternut Squash and Bacon

Yield: 4 (four) Servings

Ingredients:

3 bacon slices

1 small onion, chopped

1 butternut squash, diced into 1/4 inch pieces.

3 1/2 cups chicken broth

3/4 cup Arborio rice

Garnish: freshly grated Parmesan

Preparation:

1. In a 3-quart heavy saucepan cook bacon over moderate heat until crisp and golden and transfer with a slotted spoon to paper towels to drain. Reserve 1 tablespoon fat in pan.
2. In a saucepan bring broth to a simmer and keep at a bare simmer.
3. Heat reserved fat over moderately high heat until hot but not smoking and sauté onion, stirring, until just beginning to soften. Stir in squash and rice and sauté, stirring constantly, 1 minute.
4. Stir in 1 cup simmering broth and cook, stirring constantly and keeping at a strong simmer, until absorbed. Continue simmering and adding broth, about 1/2 cup at a time, stirring constantly and letting each addition be absorbed before adding next, until rice is tender and creamy-looking but still al dente, about 18 minutes total.
5. Crumble bacon. Serve risotto sprinkled with bacon and garnished with Parmesan.

