**Dave’s Specialty Foods, Inc.**

**David Esau, Chef/Owner**

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**RISOTTO**

**Ingredients:**

**2 tbsp Olive oil**

**½ Onion, diced**

**4 cloves Garlic, minced**

**¼ cup White wine**

**2 cups Arborio rice**

**1 qt. Water**

**1 oz. Parmesan, shredded**

**Salt and Pepper**

**1 Tbsp. Butter**

**Method:**

**In large saucepan, sauté onion, garlic in olive oil to lightly brown. Add wine and simmer 1 min. Add rice and ½ of water. Simmer while occasionally stirring until water is absorbed. Add water and continue to check for al dente texture. Stir in cheese and salt and pepper. Finish with butter. Enjoy!!!**