

## CORN RISOTTO WITH ROASTED CHANTERELLES

1 LB OF FRESH CHANTERELLE MUSHROOMS  
2 EARS OF FRESH CORN  
1 LARGE ONION  
OLIVE OIL  
2 CUPS OF ARBORIO RICE  
1/2 CUP OF WHITE WINE  
6 CUPS CHICKEN STOCK  
BUTTER  
1 CUP OF PARMESAN CHEESE  
FRESH CHIVES

PRE-HEAT OVEN TO 350

SHUCK THE CORN. SLICE OFF CORN KERNELS WITH A SHARP KNIFE AND RESERVE.

BRING CHICKEN STOCK TO BOIL AND ADD CORN COBS. SIMMER FOR 10 MINUTES AND DISCARD COBS.

TRIM MUSHROOMS REMOVING ANY DIRT WITH A PARING KNIFE OR SOFT BRUSH. SPREAD ON A BAKING SHEET. DRIZZLE WITH OLIVE OIL, SALT LIGHTLY AND PLACE IN THE OVEN.

ROAST MUSHROOMS FOR 20- 30 MINUTES. THE DRYER THE MUSHROOMS, THE LESS TIME THEY'LL TAKE TO COOK. IF THEY ARE DONE BEFORE THE RISOTTO, TURN OFF THE HEAT AND LEAVE THEM IN THE WARM OVEN.

DICE THE ONION. IN A LARGE SAUCEPAN OR DUTCH OVEN, SAUTÉ THE ONIONS OVER A LOW FLAME WITH 2 TBSPS OF OLIVE OIL AND 2 TBSPS OF BUTTER UNTIL THE ONIONS ARE TRANSLUCENT.

ADD RICE AND STIR FOR A MINUTE.

POUR IN 1/2 WHITE WINE AND STIR UNTIL IT IS ABSORBED.

LADLE IN 2 CUPS OF THE SIMMERING STOCK. COOK OVER A LOW FLAME FOR 10 MINUTES, STIRRING OCCASIONALLY. SALT AND PEPPER.

ONCE THE RICE ABSORBS THE STOCK, ADD MORE, A CUP AT A TIME, STIRRING UNTIL THE RICE IS AL DENTE, BUT THE RISOTTO HAS A SLIGHTLY SOUPY CONSISTENCY.

ADD CORN KERNELS AND STIR FOR 1 MINUTE MORE. ADD 2 TBSPS BUTTER AND 1 CUP OF PARMESAN OR ASIAGO.

SCATTER WITH ROASTED CHANTERELLES AND CHOPPED CHIVES.

SERVES 8