

PARMESAN BROTH

1 POUND OF PARMESAN CHEESE RINDS
4 QUARTS OF WATER

BRING THE WATER TO A BOIL ON TOP OF THE STOVE.

ADD THE RINDS AND WHEN THE WATER RETURNS TO A BOIL,
LOWER THE HEAT AND PARTIALLY COVER.

SIMMER THE RINDS FOR ABOUT 30 MINUTES, OCCASIONALLY
SCRAPING ANY CHEESE WHICH MAY HAVE STUCK TO THE
BOTTOM OF THE POT.

THE RINDS SHOULD BE PRACTICALLY DISINTEGRATED BEFORE
YOU REMOVE THE POT FROM HEAT.

STRAIN INTO BOWL. DISCARD WHAT'S LEFT OF THE RINDS.
FREEZE THE PARMESAN BROTH IN 6-CUP CONTAINERS.

RISOTTO WITH PARMESAN BROTH

1 LARGE LEEK
1 BROWN ONION
WHITE WINE
1 1/2 CUPS OF RISOTTO RICE
6 CUPS OF PARMESAN BROTH
FRESH GRATED PARMESAN CHEESE
FRESH CHIVES AND/OR PARSLEY

BRING 6 CUPS OF PARMESAN BROTH TO A LOW SIMMER ON TOP
OF THE STOVE.

TRIM LEEK AND SPLIT LENGTHWISE. WASH OFF GRIT UNDER
LUKEWARM RUNNING WATER. PAT DRY AND CHOP IN 1/2 INCH
PIECES.

TRIM AND DICE ONION INTO 1/2 INCH PIECES.

MELT 3 TBPS OF BUTTER IN A HEAVY-BOTTOM SAUCE PAN. ADD
THE DICED ONION. COOK OVER A LOW FLAME FOR ABOUT A
MINUTE, STIRRING CONSTANTLY WITH A WOODEN SPOON SO
THE ONION DOESN'T BROWN.

ADD THE DICED LEEKS AND SALT. COOK FOR ANOTHER MINUTE,
STIRRING SO THE LEEKS DON'T BROWN.

ADD THE RICE, SALT AND FRESH GROUND WHITE PEPPER. STIR FOR ABOUT A MINUTE, THEN POUR IN 1/2 CUP OF WHITE WINE.

CONTINUE TO STIR UNTIL THE WINE IS ABSORBED, THEN LADLE IN ABOUT 2 CUPS OF PARMESAN BROTH. STIR INTERMITTENTLY UNTIL THE BROTH IS ABSORBED, THEN ADD MORE.

KEEP ADDING BROTH 1/2 CUP AT A TIME UNTIL THE RICE IS AL DENTE. STIR IN 2 TBSPS OF BUTTER AND 1/2 CUP FRESHLY GRATED PARMESAN.

SPOON INTO A WARM BOWL. SCATTER WITH HERBS AND SERVE WITH EXTRA PARMESAN ON THE SIDE.

SERVES 6

TOMATO AND RED PEPPER SOUP

2 CUPS OF PARMESAN RINDS CUT INTO ONE-INCH PIECES

FOLLOW THE RECIPE FOR TOMATO AND RED PEPPER SOUP UNDER "SOUP" ON THE HOME PAGE.

AFTER THE SOUP IS PUREED AND STRAINED, RETURN TO THE POT, BRING TO A BOIL, ADD THE PARMESAN RINDS. LET THE SOUP RETURN TO THE BOIL. REDUCE HEAT TO LOW, PARTIALLY COVER AND CONTINUE TO COOK FOR ABOUT 30 MINUTES, STIRRING OCCASIONALLY UNTIL THE RINDS ARE SPONGY.

LADLE INTO SERVING BOWLS, MAKING SURE TO INCLUDE A FEW PIECES OF RIND IN EACH.