

RISOTTO ROSSO

1 LARGE ONION
6 CLOVES OF GARLIC
4 SWEET ITALIAN SAUSAGES
2 CUPS OF ARBORIO RICE
1 CUP OF RED WINE
1 CAN OF WHOLE PEELED TOMATOES
6 CUPS OF BEEF, VEAL OR RICH CHICKEN STOCK
1 CUP OF PARMESAN CHEESE

MELT 2 TBSPS OF BUTTER WITH A SPLASH OF OLIVE OIL IN LARGE SAUCEPAN

DICE ONION. ADD TO THE PAN AND SWEAT ON A LOW FLAME UNTIL TRANSLUCENT. CHOP GARLIC AND ADD TO THE PAN. COOK UNTIL SOFT.

MEANWHILE, REMOVE SAUSAGES FROM THEIR CASINGS. ADD SAUSAGE MEAT TO THE PAN. MASH WITH A FORK AND COOK UNTIL THE SAUSAGE HAS LOST ITS COLOR.

ADD RICE AND STIR FOR A MINUTE.

MEANWHILE, BRING STOCK TO A SIMMER.

POUR IN 1 CUP OF RED WINE AND STIR OVER MEDIUM FLAME UNTIL IT IS ABSORBED BY THE RICE.

CRUSH TOMATOES WITH YOUR HANDS AND ADD TO THE POT. STIR UNTIL SOME OF THE LIQUID IS ABSORBED.

LADEL IN 2 CUPS OF THE SIMMERING STOCK. SIMMMER OVER LOW FLAME FOR ABOUT 10 MINUTES, STIRRING OCCASIONALLY UNTIL LIQUID IS ABSORBED.

CONTINUE ADDING STOCK, 1/2 CUP AT A TIME, STIRRING UNTIL THE RICE IS AL DENTE BUT THE MIXTURE STILL LIQUIDY. SALT AND PEPPER TO TASTE.

REMOVE FROM HEAT. STIR IN 2 TBSPS BUTTER AND 1/2 CUP OF PARMESAN CHEESE.

SERVES 6-8