

Chanterelle & Crimini Mushroom Risotto

Ingredients:

1. 1 tablespoon olive oil
2. 1 clove garlic, crushed
3. 1 1/2 cups onions, chopped
4. 1 teaspoon fresh parsley, chopped
5. 1/2 teaspoon salt
6. 1/2 teaspoon fresh ground black pepper
7. 1 cup fresh crimini mushrooms, sliced
8. 1 cup fresh chanterelle mushrooms, sliced (or your choice of white, oyster, shitake or enokie mushrooms)
9. 1/2 cup whole milk
10. 1/4 cup heavy cream
11. 1 cup arborio rice
12. 3 cups chicken stock
13. 1 cup Parmesan cheese, grated
14. 3 tablespoons butter

Directions:

- Heat olive oil in a large skillet. Sauté the onion and garlic until onion is tender. Add parsley, salt, pepper and mushrooms to the skillet. Reduce heat to low, and continue cooking until the mushrooms are soft.
- Melt the shortening in a round cast iron skillet by placing it in the oven. Meanwhile, in a bowl, mix cornmeal, salt, baking soda and cayenne pepper together. Add the egg and buttermilk and mix. Remove skillet from the oven and pour the batter into the skillet, stirring the melted shortening into the batter. Bake for 25-30 minutes, or until cornbread is golden brown.
- Add the rice and stir for 2 minutes. Add the chicken stock into the rice one cup at a time, until it is absorbed. Add in milk and cream.
- When the rice has finished cooking, stir in the butter and Parmesan cheese, and remove from heat. Season with additional salt and pepper to taste. Serve hot.