

Butternut Squash & Saffron Risotto

Serves 6 people

Ingredients

- 1 butternut squash 2lbs, peeled seeded cut into large dice or precut packaged butternut squash.
- 2 Tbs. Olive oil
- 6 Tbs. butter
- 6 cups chicken stock or vegetable stock (heated on stove)
- ½ Cup minced shallots (2 large)
- 2 cups Arborio rice
- 1 cup dry white wine
- Pinch saffron threads
- 1 cup parmesan cheese

Garnish ideas:

- Fried sage: Heat 1 Tbs. oil in small skillet, when hot carefully drop sage leaves into oil, fry for about 1 minute, remove with tongs and drain on a paper
- Small diced roasted butternut squash.

Directions:

- Pre heat oven to 375 degrees
- Place the peeled butternut squash on a sheet pan and toss with 2 Tbsp. olive oil and season with S&P.
- Place in oven and bake for 30 minutes.
- Remove Butternut from oven and set aside.
- In a heavy bottomed pot or Dutch oven, melt the butter and sauté the shallots until translucent but not browned. Add the rice and stir to coat with the butter 5 minutes. Add the wine and cook for 2 minutes. Add 2 full ladles of the hot stock plus the saffron, 1 tsp salt, 1/2 tsp, pepper and stir well with a wooden spoon (metal gets too hot!) Let simmer while stirring and continue to add 2 more ladles of stock each time, cook until the mixture seems dry and then add more stock. Add cooked butternut squash, repeat until all stock is absorbed.

- When all liquid has been absorbed and risotto is thick and creamy stir in 1 cup of parmesan cheese.
- Garnish and serve. Enjoy!