Mushroom Risotto

http://http://thedomesticman.com/2012/11/20/mushroom-risotto/

1 cup Arborio rice (other short grain rices are okay)
4 cups chicken broth/stock
1 tbsp olive oil
10oz white mushrooms, chopped into 1/2" chunks
1 shallot, chopped finely
2 cloves garlic, chopped finely
1/4 cup white wine
1/2 tsp each salt and pepper
4 tbsp butter
1/4 cup parmesan cheese
1 tbsp chopped fresh parsley

First things first, pour your chicken broth into a small pan and heat it on low. The broth will incorporate better into the risotto if it's warm.

Heat up 2 tbsp of the butter in a pan on med heat for a couple minutes, then add the mushrooms. Sauté for a few minutes, until they start to darken and soften, but before they get too small. You want some of the liquid to start coming out of them, but they should still be firm. Place them in a bowl and set aside.

Reduce the pan's heat to med/low. Add the 1 tbsp olive oil to the pan, warm it for a minute, then add the shallot and garlic. Sauté for about one minute, until it starts to soften but before it browns. Add the rice and continue to sauté for about six minutes, stirring often. You want the rice to be a golden brown in color, but not burnt. Next, add the white wine, stirring constantly until it evaporates.

Add about 1/2 cup of the chicken broth, stirring constantly as it evaporates. Once it evaporates, add another 1/2 cup of the broth. Repeat this step with the rest of the broth, 1/2 cup at a time, until all of the broth is evaporated. Should take about 15 minutes altogether.

Taste some of the rice, which should be mostly cooked but somewhat firm at this point. If it still has a little crunch to it, add 1/2 cup of water and evaporate it down, and try it again. Turn off the heat and stir in the butter, cheese, pepper, and parsley. Taste it and add the salt as needed (it all depends on how salty your broth was, so definitely taste it before adding more salt).

That's it! This recipe serves four people, so adjust the amount of ingredients based on the size of your crowd.