



Vintner's Cellar Custom Winery
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MUSHROOM & BACON RISOTTO WITH SPINACH

INGREDIENTS

1 CUP RISOTTO
1 ½ CUPS WATER
2 TSP CHICKEN BASE (FOR STOCK)
4 LARGE CRIMINI MUSHROOMS (SLICED THIN)
1 CUP WHOLE LEAF BABY SPINACH
¼ LB RAW BACON (SLICED/CHOPPED)
4 TSP CREAM SHERRY
¼ CUP HEAVY CREAM
2 TSP BUTTER
KOSHER SALT
BLACK PEPPER
1/8 CUP SHAVED PARMESAN CHEESE
1 TSP FRESH THYME LEAVES
1 TSP OLIVE OIL

DIRECTIONS

- 1. IN A SAUTEE PAN ADD OIL, BACON, PINCH OF SALT AND PEPPER AND COOK ON MEDIUM HEAT UNTIL BACON BEGINS TO BROWN.*
- 2. ADD MUSHROOMS AND CONTINUE COOKING UNTIL LIGHTLY BROWNEED.*
- 3. ADD WATER & CHICKEN BASE- STIR UNTIL INCORPORATED THEN ADD RISOTTO AND THYME. COOK ON MEDIUM-LOW STIRRING EVERY FEW MINUTES UNTIL WATER IS ABSORBED.*
- 4. IN A SEPARATE PAN ADD BUTTER, SHERRY, CREAM, PINCH OF SALT AND PEPPER UNTIL IT BEGINS TO BOIL- LOWER HEAT AND ADD RISOTTO MIXTURE.*
- 5. WHEN CREAM BEGINS TO THICKEN, ADD PARMESAN AND SPINACH AND COOK UNTIL THE RISOTTO IS FIRM AND TENDER BUT NOT CRUNCHY.*