

**Makes 6 Servings**

Use 4 Qt. Copper Fusion® Risotto Pan



## Tre Wilcox's Apple Smoked Bacon Risotto

### Ingredients:

- ¼ cup unsalted butter
- ¼ cup yellow onion -- small diced
- ¾ cup carnaroli or arborio rice
- 5 cups chicken stock
- ¼ cup heavy cream
- 3 tablespoons parmesan cheese -- grated
- 2 tablespoons unsalted butter
- 1 cup apple smoked bacon -- small diced and cooked to a crisp
- salt and pepper to taste

*\* Tre's Risotto Tip: Carnaroli rice has higher starch content than Arborio rice which means you will have creamier risotto when using Carnaroli!*



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### Preparation:

1. In the Risotto Pan, slowly melt the butter and sauté onions over medium heat for a few minutes until the onions are translucent.
2. Add all of the rice and toast for two minutes. The rice should remain white; if it turns brown it is burnt and you will need to start over.
3. Begin adding warm chicken stock one cup at a time, stirring constantly for 20-30 minutes. Wait until rice appears almost dry before adding the next cup of stock. Rice should be tender but firm; not crunchy.
4. Once the rice is finished, add the cream, cheese, butter and bacon. If the risotto is too thick, add stock and stir continually until the consistency is to your liking.
5. Season with salt and pepper to taste and serve right away.