

THE MOST AMAZING CRAB RISOTTO

SUBMITTED BY A COOK UPDATED: OCTOBER 02, 2015

I live in San Francisco so have almost year round access to fresh Dungeness crab; however, any local fresh seafood will be terrific in this dish. Caned crab can be substituted but if so, toss the crab meat in a little fresh lemon prior to adding it to the rice.

Active time: 1 hour from preparation to completion.

YIELD: Makes 4 main dish servings

INGREDIENTS

- 2 tablespoons Bertolli Olive oil
- $\frac{1}{2}$ cup finely chopped onion
- 1 cup Bertolli Arborio rice
- $\frac{1}{4}$ cup brandy
- 1 cup dry white wine
- 1 cup fish broth
- 1 $\frac{1}{2}$ cups chicken broth
- $\frac{1}{4}$ cup chopped chives
- Zest (fine) of one lemon
- $\frac{1}{2}$ cup parmesan cheese
- 1 lb shelled cooked crab meat

PREPARATION

In a 3-4 quart pan over medium/high heat, sauté onion in the olive oil until softened and slightly browned, 5-6 minutes. Add rice and stir until rice is opaque and onions are limp, about 3 minutes. Add brandy and cook, uncovered until absorbed, stirring constantly. Add white wine and cook until absorbed, stirring constantly. Add the mixed heated broth one cup at a time cooking until each cup is absorbed, stirring constantly. This will produce a risotto which is cooked al dente. If you prefer a softer texture, add one additional cup of chicken broth and cook until absorbed, stirring constantly. Total cooking time is approximately 25 minutes. Take off heat and gently add chopped chives, parmesan cheeses, lemon zest and crab. Let stand 5 minutes and serve with a sprinkling of parmesan cheese a few chive springs a pinch of lemon zest.