

Christmas time is a great time to try out recipes that you can relax and enjoy cooking rather than the rushed weekday meals. We don't bake a lot but enjoy it when we do. For this recipe submission I thought I would add something savory to the sweet recipes.

### Seafood Risotto

Note: You can throw everything except for the Step 2 ingredients (seafood, butter, lemon, herbs and peas/spinach) and bake for 45 minutes. Put the butter and peas/spinach and lemon & herbs and stir. Then add the seafood (full fish on top if using or cube it up without the skin) and gently stir in. Bake for another 15 minutes.

#### Ingredients and cooking

##### \*\*\*\*\*Step 1 \*\*\*\*\*

Preheat Oven to 350 degrees

In a large pot with a lid that can go in the oven, start on the stove

2 tbsp olive oil

1 clove of garlic and ½ an onion diced, cooked until clear

1 ½ cups of Arborio rice, cook and stir with onion and garlic until a bit clear

1 glass of white wine for the pot (and one for you!) cook down to evaporate the alcohol

Then add 1 large carton (4 cups) of stock (chicken or vegetable), heat

Put the lid on and cook in the oven for 35 minutes

##### \*\*\*\*\*Step 2 \*\*\*\*\*

Take the pot out of the oven, add

2 tbsp butter

Zest and juice of one lemon

Fresh Thyme (a few sprigs)

Pepper

½ - ¾ cup of freshly grated parmesan

1 cup of frozen peas or spinach

Stir together, then fold in:

Seafood (shrimp, scallops, cubed salmon, mussels – anything you enjoy)

Alternatively, after I fold in the seafood, if my salmon has skin on it, I sear it in another pan and then lay it on top, skin side up and peel off the skin



Another option if you want to do the stove top version, you put the stock in another pot and heat. Boil the kettle in case more liquid is needed.

Instead of adding all the stock at once, add the heated stock a ladle or two at a time into the rice and stir slowly while it gets soaked in. Keep adding until the liquid is all in and the rice should be cooked and creamy. If it isn't quite done, add a ladle or two of hot water.

Then follow step two and finish on the stove top on a low temp stirring once in a while.