

Shrimp, Asparagus, and Mushroom Risotto

3 c. chicken broth

2 c. water

1/2 lb. asparagus, trimmed, cut into 1" pieces

5 Tbsp. butter, divided

4-6 oz. shiitake mushrooms, sliced

1 c. finely chopped onion

1/4 tsp. salt

1 1/4 c. Arborio rice

1/4 c. dry white wine

3/4 lb. peeled, deveined shrimp

1/4 c. grated parmesan

2 Tbsp. chopped parsley

Bring broth and water to simmer in small saucepan. Cook asparagus 3-4 minutes until tender. Remove with slotted spoon to ice bath, then drain. Keep broth barely simmering, covered. In a heavy 4-quart pan, melt 2 Tbsp. butter over medium heat; cook mushrooms 5 minutes. Remove to reserved asparagus. Add 2 Tbsp. butter to pan; add onions and salt, cook 5 minutes until softened. Add rice. Stir constantly 1 minute before adding wine. Stir until absorbed. Add 1/2 cup broth; cook until absorbed, stirring frequently. Keep adding broth 1/2 cup at a time, stirring some until absorbed, until rice is creamy and tender but still al dente - about 18 minutes. (Some unused broth remains.) Stir in shrimp; cook 2-3 minutes until done. Add 1 Tbsp. butter, asparagus, mushrooms, parmesan and parsley. Salt and pepper to taste. Thin with remaining broth if necessary.

Pair with Cooper-Garrod Pinot Noir