

## **Beet Green Risotto**

2 1/2 C chicken or vegetable broth

1 T butter

1 onion, diced small

Stems from 3 beets, trimmed and diced small

1/2 C risotto rice (Arborio is typical)

1/2 C white wine

Salt & pepper to taste

The leaves from 3 beets, layered, rolled up into 'cigars' and then sliced very thin

1 t white wine vinegar (don't skip this, adds brightness)

1/2 C Parmesan, grated (from about two square inches, about two ounces)

In a small pot, bring stock to a boil; adjust heat to maintain a slow simmer. In a non-stick skillet, melt the butter until shimmery, stir in the onion as it's prepped, stirring to coat. Add the stems as they're prepped, stirring to coat. Cook vegetables until they're beginning to soften. Add the rice and stir to coat, let cook for 1 - 2 minutes, stirring almost continuously. Add the white wine (it should sizzle) and stir until rice absorbs the liquid. A half C at a time, add hot stock to the rice, stirring to incorporate, letting each addition get absorbed and the rice getting almost dry before adding more. (Stir very regularly during this process. You'll have time to make a salad, etc, just stay close to the stove so that you can watch what's happening and react quickly.) As the rice plumps up, begin tasting a grain or two for done-ness and seasoning. Risotto is supposed to be cooked only to the point that there remains a 'germ' in the center; I like it cooked past that point, more like 'rice'. To get to either stage, you may not need all the broth. If the rice needs salt and pepper, start seasoning it now, but go gently.

Stir in the beet greens (this is done late so they'll only cook a minute or two and retain their color) and the vinegar. Stir until greens are cooked. Stir in Parmesan. Serve immediately.