Springtime Risotto

Ingredients

- Arborio Rice 2 cups
- Green garlic, sliced 1/4 cup
- Asparagus, tough ends removed and reserved 1/2 lb
- White wine 1 cup
- Water 6 cups
- Leeks, sliced 1 lb
- Butter 1/2 lb
- Parmesan cheese 1/4 cup
- Olive oil 1/4 cup

Instructions

1. Cut asparagus stem into 1-inch pieces.
2. In large pot, heat over medium-high heat, sweating leeks.
3. After leeks turn translucent, add asparagus stems. Cook for 2 min.
4. Add water and bring to boil. Reduce to simmer. Cook for 30 min.
5. Strain cooking liquid and reserve, keeping warm.
6. With asparagus spears, slice on a bias about 1/2 inch long.
7. In a large, wide pot over medium-high heat, add 3 tbs. butter.
8. Once butter is melted, add asparagus and season with salt and pepper. Cook 4-5 minutes or until just tender. Remove from pan.
9. In same pan over medium heat, add 1 tbs. oil and 1 tbs. butter. Add green garlic and gently saute until translucent.
10. Increase heat on pan and add some rice. Stir rice, allowing rice to toast and become fragrant.
11. Add wine and stir. Let all wine absorb into the rice.
12. Add 1.5 cups asparagus broth to rice and stir constantly. Allow broth to completely absorb into the rice, then add another 1.5 cups of broth. Continue to add broth another 3-4 times or until rice is al dente.
13. Remove pan from heat and stir in butter and cheese. Season to taste.
14. Fold in cooked asparagus and serve immediately.