

Corn Risotto

Serves: 4-6

40 minutes to prepare. This is a classic risotto recipe so be prepared to spend all your time stirring while it cooks.

This would be delicious for Thanksgiving and cooks on top of the stove. You could keep someone who wants to help busy stirring this for you, too.

Ingredients

<i>2 cups fresh (~2-3 cobs) or frozen corn</i>	<i>1/2 teaspoon fresh thyme leaves (or 1/4 teaspoon dry if you must)</i>
<i>4 cups chicken broth</i>	<i>1/4 cup grated Parmesan cheese</i>
<i>4 tablespoons butter</i>	<i>Salt and pepper to taste</i>
<i>1 shallot (2 cloves usually), finely chopped</i>	
<i>1 cup Arborio rice</i>	

1. In a food processor, puree 1 cup of the corn until smooth
2. In a saucepan, heat the chicken broth (don't boil)
3. In a large skillet, melt the butter, add the shallot and cook until soft (~2 minutes)
4. Add the rice and cook, while stirring, for 3 minutes
5. Stir in 1 cup of chicken broth and the pureed corn and cook, while stirring, for 5-7 minutes until the rice has absorbed the liquid
6. Add the remaining broth 1 cup at a time and stir after each addition until the broth has been absorbed by the rice
7. After the last cup of broth has been absorbed, let the risotto cook for 3 minutes while stirring
8. Add the remaining cup of corn and the thyme and cook, while stirring for 2 minutes.
9. Stir in the Parmesan cheese and add salt and pepper to taste

*Tip: To get kernels off the cob, break each ear in half. Stand each half on its flat end, on a cutting board and slice downward with a paring knife (or other smooth or serrated knife cutting knife – not a steak or other saw-toothed knife). After cutting off the kernels run the knife upside-down down the cob (as if you are cutting with the back of the knife) to release the base of the kernels and the juice (the sweetest parts of the corn). From