

## RISOTTO WITH ARTICHOKE HEARTS

### Risotto

13 cups chicken broth – preferably homemade  
2 cloves minced garlic  
6 tbsp butter  
6 tbsp extra virgin olive oil  
4 cups uncooked Arborio rice  
1 cup dry white wine  
1 – 14 oz can artichoke hearts, chopped to large dice  
1½ cups grated Parmesan cheese

Bring broth to simmer in saucepan

In another large, heavy 8-quart pan over moderate heat, sauté garlic in butter and oil. Do not brown.

Add rice and stir to coat well. Add wine and stir until it is absorbed.

Begin to add the hot broth, ½ cup at a time, stirring frequently, until each addition of broth is absorbed. This takes approximately 17 to 18 minutes. By this time, most of the broth will have been added and the rice will be al dente.

Add artichokes and half the Parmesan cheese.

Stir in the last of the broth and season to taste.

Serve at once, passing the extra cheese at the table.

8 to 10 servings