

Shrimp Risotto with Chive Gremolata

Ingredients:

For the Stock:

Shells from 1 lb. medium shrimp

2 cups water

1-½ cups chicken broth

1 cup chopped leek tops

9 black peppercorns

4 parsley sprigs

2 bay leaves

For the Risotto:

1 lb. medium shrimp, peeled & deveined (save the shells for the stock)

4 tbsp. unsalted butter, divided

1 cup leeks, chopped

1 cup arborio rice

¼ cup dry sherry

1 cup frozen peas

1 tsp. kosher salt

¼ tsp. cayenne

¼ tsp. ground nutmeg

2 tbsp. Parmesan cheese, grated

For the Gremolata:

3 strips thick-sliced bacon, diced

2 tbsp. chives, snipped

2 tbsp. parsley, minced

1 tbsp. lemon zest

½ tsp. garlic, minced

salt to taste

Directions:

1. Make the gremolata ahead of time by sauteing the bacon in a skillet over medium-high heat until crisp, about 5 minutes. Drain and cool. Combine the bacon with the chives, parsley, lemon zest, garlic and salt, then put aside until ready to serve.
2. Combine all the ingredients for the stock in a medium saucepan, and bring to a boil. Reduce heat to medium-low, then simmer for 10 minutes. Strain the stock into a bowl, discarding solids. Return the stock to the saucepan, and keep simmering over low heat.
3. Melt 2 tbsp. butter in a skillet over medium heat. Add the leeks, saute for 2 minutes or so, then stir in the rice, and saute until opaque, about 2 more minutes.
4. Stir in the sherry, raise the heat to a brisk simmer, and stir until most of the liquid has evaporated. Add 1/2 cup of the stock, and stir until absorbed. Continue adding stock in this manner until all has been absorbed, and the rice is tender, about 20-25 minutes.
5. Stir in the peas and the shrimp and cook until shrimp are pink and firm, about 5 minutes. Season the risotto with salt, cayenne and nutmeg.
6. Off heat, stir in the butter and Parmesan, then garnish with the gremolata

Yield: 4 Servings