



RISOTTO WITH SHRIMP AND ASPARAGUS

(From *Every Night Italian* by Giuliano Hazan)

serves 4 to 6 people

1/2 pound asparagus, bottoms trimmed and peeled

salt

1/2 pound medium shrimp, peeled and cut into half inch pieces

2 tablespoons extra virgin olive oil

1/3 cup finely chopped yellow onion

1 1/3 cups *risotto* rice, such as Arborio or Carnaroli

freshly ground black pepper

1. Choose a skillet that will accommodate the asparagus, fill it with water and place over high heat. When the water comes to a boil add a generous amount of salt and the asparagus. When the asparagus are tender, lift them out of the skillet. Pour the asparagus water into a sauce pot and place over low heat and maintain it at a gentle simmer.
2. Put the chopped onions and the olive oil in a large heavy bottomed pot over medium heat. Sauté until the onions have turned to a rich golden color.
3. Cut the asparagus into pieces no more than one inch long and add to the onions in the pot. Raise the heat to medium high and sauté for 2-3 minutes.
4. Add the rice and stir until it is well coated. Add a couple of ladlefuls of the simmering asparagus water and stir. Continue stirring and adding asparagus water to the rice as the liquid evaporates. The rice is almost done (tender but still firm) add the shrimp, which will only take about 2 minutes to cook. If you use up all the asparagus water before the rice is done continue with heated plain water.
5. When the rice is done there should be enough liquid left to give it a "wavy" consistency. Add some freshly ground black pepper and taste for salt (usually the salt in the asparagus water will have been sufficient). Serve at once