

# RISOTTO *with* TIW PINOT GRIGIO



## Ingredients:

*1 medium yellow onion*

*1 cups Arborio rice*

*2 tbsp butter*

*1 tbsp olive oil*

*1 cup of Thousand Islands Winery® Pinot Grigio*

*4 cups broth*

*Fresh parsley and basil, to serve*

*1/4 - 1/2 Parmesean cheese*

## *Directions:*

*Place a large pot over medium heat. Add the oil and butter, once butter is melted and bubbly, add the onion and sauté until soft and translucent. (roughly 5-7 minutes). Add the rice and stir with a spoon until the grains are opaque. Pour in Thousand Islands Winery® Pinot Grigio and stir until all of the liquid has been absorbed and the alcohol has evaporated. Add a ladle of broth until it has absorbed, keep adding the rest of the water that way. Be sure to wait until the rice has absorbed the previous ladle full before adding more. After all broth has been absorbed, remove the rice from heat and let it stand, stir frequently for roughly 5-8 minutes. Stir in Parmesean. Top with fresh basil and/or parsley and enjoy!*



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