

## Seafood Risotto

A great use for a wide collection of seafood types, this risotto works great with fresh seafood, as well as with frozen. If you are using pre-cooked frozen seafood, leave out the step of cooking the shrimp and mussels, and proceed starting with the cooking of the risotto.

**Yield:** Serves 3-4

### Ingredients:

3 cups	court bouillon (or lightly salted seafood stock)
½ lb	20-24 shrimp – peeled and de-veined
20-25 ea	mussels – in shells
4 cups	“weak” chicken or seafood broth (diluted 1:1 with water)
2 Tbsp	unsalted butter
1 ea	leek - white part diced, light green part sliced in semi-circles – divided (deep green parts discarded)
½ ea	medium white onion – small dice
2 cloves	garlic – minced
½ cup	white wine
1 cup	risotto rice
3 tubes	calamari – sliced thin
3 Tbsp	vodka
TT	salt and pepper
4 Tbsp	unsalted butter
1 Tbsp	fresh lemon juice

### Method:

- Heat court bouillon to a light boil. Add shrimp and mussels and cook for 3 minutes. Remove seafood and cool in ice bath. Remove mussels from shells. Set cooked seafood aside, discard court bouillon (or save for later use).
- Heat broth in small saucepan, keep warm through cooking.
- In separate saucepan, melt butter and sauté white part of the leek and the onion until translucent.
- Add garlic, sauté until fragrant, about 30 seconds.
- Add rice, and cook while stirring until coated with butter and shiny, about 1 minute.
- Add white wine, cook until absorbed by rice.
- Add broth, 1-2 ladlefuls at a time, stirring between additions, letting rice absorb broth between each addition, until only 2 ladlefuls remain.
- Add cooked shrimp, mussels and calamari rings to risotto, and cook for 2 minutes.
- Add vodka and cook for 30 seconds.
- Add remaining broth, cook until absorbed by rice, taste and correct for seasonings.
- Remove risotto from heat, add butter and reserved sliced light green leeks.
- Stir in fresh lemon juice and serve immediately.