

## ◆ HANDLEY CHARDONNAY ◆

### SEAFOOD RISOTTO

2 cups Italian Arborio, or your favorite short grain white rice.  
About 7 cups vegetable stock (or the strained broth from cooking the seafood)  
¼ cup unsalted butter  
2/3 cup finely chopped yellow onion  
1½ teaspoons minced garlic  
½ cup Handley Cellars Chardonnay  
3 tablespoons fresh key lime juice (or regular lime or lemon)  
Approximately 2 cups cooked and cleaned shellfish (crab or lobster for a more elegant feast, or medium shrimp work well also)  
1 cup cooked English peas  
Salt & pepper to taste  
2 tablespoons chopped fresh parsley

over please 🍴 🍷

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Wash and drain rice. Bring the stock or broth to a simmer over high heat, then reduce the heat to maintain a simmer while cooking the rice.

In a heavy sauté pan or skillet; melt the butter over medium-high heat. Add the onion and cook stirring frequently, until translucent, about 5 minutes. Add the garlic and drained rice, and stir until all the grains are well coated and you start to smell the aromas of the rice, about 2 minutes. Add the wine and cook, stirring constantly until the wine has evaporated, about 3 minutes. Add ½ cup of the simmering stock, adjusting the heat under the rice if the liquid is evaporating too quickly. Keep the rice at a simmer and stir frequently, scraping the bottom and sides of the pan until the liquid has been absorbed.

Continue to add the broth ½ cup at a time, each time the rice becomes dry, and stir the rice as it cooks. As the risotto approaches completion, add the broth only ¼ cup at a time. You may not need it all. (If you need more add hot water). When the rice is almost done after about 20 minutes, add the shellfish, fresh squeezed lime, the peas, and salt & pepper to taste. Cook until the rice is tender but firm to the bite, about 25 minutes in all.

Spoon into bowls and garnish with chopped parsley.