



Diane Balda's Shrimp Risotto with Gremolata

(From Ray Batz, San Francisco Fire Dept.)

Ingredients:

Shrimp Stock

- 1 lb medium shrimp
- 2 cups water
- 1½ cups low-sodium chicken broth
- 1 cup chopped leek greens
- 9 black peppercorns
- 4 fresh parsley sprigs
- 2 bay leaves

Chive Gremolata

- 3 strips thick-sliced bacon, diced
- 2 tablespoons minced fresh chives
- 2 tablespoons minced fresh parsley
- 1 tablespoons minced lemon zest
- ½ teaspoon minced garlic
- Salt

Risotto

- 2 tablespoons unsalted butter
- 1 cup chopped leek white
- 1 cup arborio rice
- ¾ cup dry sherry
- 1 cup frozen green peas
- 1 teaspoon kosher salt
- ¼ teaspoon cayenne pepper
- ¼ teaspoon ground nutmeg
- 2 tablespoons unsalted butter (yes a second time)
- 2 tablespoons grated parmesan

Shrimp Stock

Peel and devein shrimp; set aside. Place shrimp shells and remaining stock ingredients in a saucepan and bring to a boil. Reduce heat to medium-low and simmer stock for 10 minutes. Strain stock through a colander into a bowl; discard solids. Return stock to saucepan over low heat.

Risotto

Melt 2 tablespoons butter in a sauté pan over medium heat. Add leek whites; sauté 2 minutes, then stir in rice and sauté 2 minutes more. Do not allow rice or leeks to brown. Deglaze pan with sherry, stirring until liquid evaporates. Add 1/2 cup of warm stock; stir until absorbed. Continue adding stock 1/2 cup at a time until all stock is used and rice is tender, 20 - 25 minutes.

Stir in the peas and shrimp; cook until shrimp are pink and firm, about five minutes. Season risotto with salt, cayenne, and nutmeg. Off heat, add 2 tablespoons butter and the parmesan.

Chive Gremolata

Cook bacon in a skillet over medium-high heat until crisp, about 5 minutes, drain and cool. Combine bacon with chives, parsley, zest, garlic, and salt. Garnish risotto with Chive Gremolata.