

Bacon Cheddar Risotto & Arancini

by: Katie Pizzuto

INGREDIENTS

5 slices of bacon (Boar's Head is good and readily available)

1/2 large onion, chopped

1 C arborio rice

1/2 bottle of beer

6 C beef broth

butter

1 C grated cheddar cheese

Arancini:

1 egg

1 C seasoned bread crumbs

Cut the bacon strips into 1/2 inch pieces and fry in sauté pan. When crisp, drain with slotted spoon, and place on paper towels. add the chopped onion to the rendered bacon fat and sauté until translucent. Add the rice and continue cooking to toast rice a bit (about 3 min.). Add the beer and cook until most of the liquid is absorbed. Add 1 ladle of the stock and stir rice occasionally, most of liquid is absorbed. Repeat process until rice is plumped and tender, but still has a little "tooth". Add 2 pats of butter, the cheese and the bacon. Adjust seasoning to taste.

For Arancini:

Whisk egg in a bowl and add a little bit of water. Put bread crumbs in separate bowl. Create meat-ball-sized balls of COLD leftover risotto and dredge first in the crumbs, then the egg, and then the crumbs again. Deep fry in hot canola oil. Drain and serve with a sprinkle of chopped parsley (optional) and salt.