



From Charlotte's Kitchen

Two weeks ago Bill and I were treated to a great dinner prepared by our son Josh and his fiancée, Nicole. They served roasted pork loin stuffed with celery, onions, apples and apple-wood smoked sausage along with a balsamic fig reduction. They “threw” together a salad of mixed greens tossed with thinly sliced granny smiths, dried cranberries, glazed walnuts and fresh figs. Gathering in the kitchen we all took turns stirring the risotto, checking for the al dente stage.

For dessert we were able to manage room for medicinal strawberries, you know the kind that wears chocolate jackets!

This is a perfect addition to any holiday mean-ENJOY!

~Charlotte

Pumpkin Risotto

Ingredients:

- 2 shallots **or** one small onion, minced
- 1/4 cup unsalted butter
- 1 tablespoon olive oil
- 1 1/3 cups Arborio rice
- 4 cups chicken stock
- 2 cups water
- 1/2 cup pumpkin puree (canned)
- 4 Tbsp grated parmesan
- 1/4 tsp. ground cinnamon
- 1/4 tsp. fresh grated nutmeg

Directions:

- Heat stock and water together in a sauce pan and keep it at a simmer.
- Meanwhile, heat the butter and olive oil in a large sauce pot.
- Add shallots or onion and cook until soft, about 3 minutes.
- Add rice and coat.
- Put a ladleful of hot stock into the rice and keep stirring until the stock is absorbed.
- Continue this process, one ladleful at a time, until the rice is al dente.
- Add pumpkin puree, cinnamon and nutmeg.
- Finally, season with salt, pepper and parmesan, serve immediately.