

# Lemon Mushroom Risotto



PREP TIME  
5 minutes

COOK TIME  
35 minutes

READY IN  
40 minutes



SERVINGS  
6-8

**FOREST  
INGREDIENTS**  
Olive Oyster  
Mushrooms  
Dandelion Wine

## Ingredients

2 Tbsp dried onion or 1 cup fresh onion,  
chopped

*2 cups Olive Oyster Mushrooms*

2 Tbsp olive oil

2 - 3 garlic cloves, minced

Bunch of fresh thyme

4 Tbsp butter

*1 cup Dandelion Wine*

1  $\frac{3}{4}$  cups arborio rice

5 cups mushroom stock

1 lemon, zested and juiced

$\frac{2}{3}$  cup parmesan cheese

salt

freshly ground black pepper

## Steps

- Rinse mushrooms and dab with a paper towel. Chop up mushrooms.
- Heat olive oil over medium heat in a large skillet. Add onions and mushrooms and saute for 2 - 3 minutes, or until onions are translucent. Add the minced garlic during the last minute, so as not to over cook or burn the garlic.
- Add butter and thyme. Continue to saute for about five minutes.
- Stir in dandelion wine allowing it to deglaze the pan. Keep the pan over the heat until the wine is mostly cooked off. Scrape the mushroom mixture into a large bowl and set aside. Remove and discard the sprig of thyme.
- In the same pan, add enough olive oil to cover the bottom of the pan over medium high heat.
- Stir in arborio rice and cook for one minute.
- Add one cup of mushroom stock to the

## FOREST FRESH ALASKA

lemon wedges

mixture and allow liquid to absorb, stirring occasionally.

- Continue to stir in one cup of stock at a time until liquid is absorbed each time, about 25 minutes all together. The risotto will be done when it is thick and creamy and the rice is tender, not sticky.
- Before serving stir in the mushroom mixture, the remaining two tablespoons of butter, lemon juice and zest, and half of the parmesan cheese.
- Salt and pepper to taste.
- Sprinkle with remaining cheese and lemon zest or wedges. Garnish with parsley or chives. Enjoy!

### *Notes*

If you don't have access to Olive Oyster Mushrooms feel free to substitute with another mushroom, such as cremini or baby bellas. If you don't have dandelion wine substitute with a pinot grigio.