

## **Sausage Risotto**

### **Ingredients**

1-1½ lb. hot or sweet bulk sausage  
6 cups chicken stock  
2 tblsp. unsalted butter  
1½ cups Arborio rice  
1 large onion diced  
½ cup dry white wine  
½ cup grated parmesan cheese  
juice of 1 lemon  
½ cup chopped fresh parsley

### **Preparation**

Place sausage in large wide skillet. Over medium high heat cook sausage, breaking up large chunks. When sausage is cooked, and edges crispy remove sausage from pan.

Place rice in strainer and pour stock through into saucepan. Heat stock and bring to low simmer.

In large skillet melt the butter, add onions and cook until softened, about 5 minutes. Add rice and cook until well coated, about 7 minutes. Keep heat at medium and add wine to skillet, stir until absorbed. Lower heat and begin adding warm broth, a ladle at a time. Stir constantly and wait until stock is absorbed before adding another ladle.

After all the stock is absorbed remove skillet from heat and stir in cheese. Add sausage back into rice and stir until combined. Squeeze lemon over risotto. Plate risotto and garnish with parsley. Pass grated parmesan at table.