

MONTICELLO VINEYARDS

*Sauvignon Blanc*

FOOD PAIRING SUGGESTION

## SHRIMP RISOTTO

### INGREDIENTS

6 cups vegetable or chicken broth	2 tsp. fresh ground pepper
3 Tbsp. olive oil	2 tbsp. butter
1 medium onion, diced	2 tbsp. lemon juice
1 lb. 21/25 raw shrimp with tails	2 tbsp. lemon zest
1 ½ cups Arborio rice	½ cup freshly grated Parmigiano-Reggiano cheese
½ cup Monticello Vineyards Sauvignon Blanc	2 tbsp. parsley
6 stalks of asparagus, chopped	



### TO PREPARE

If necessary, remove shells and devein shrimp but keep the tail.

Heat 6 cups broth below simmer.

Add 2 tbsp. olive oil to a large pan on medium heat and sauté onion until translucent, stirring occasionally.

Toss shrimp in 1 tbsp. olive oil. Heat separate cast iron skillet on high. Add shrimp to skillet one at a time in the same order so you don't lose track when flipping them. Cook shrimp until pink on both sides and set aside.

Turn onion pan to medium-high heat. Add 1 ½ cup Arborio rice with onions and sauté about 2 minutes until rice center becomes opaque. Pour ½ cup wine and cook down for 1 minute to reduce by half on medium to medium-high heat.

Ladle in broth one at a time and stir constantly. Let broth cook down until mix seems dry (about 30 seconds) and then add next ladle. Repeat ladling and stirring. Occasionally taste to see that rice has tiny bit of chew.

Add chopped asparagus (except for the tips) and stir. Add remaining broth to cook down.

After the asparagus softens, add ground crack pepper, butter, lemon juice, lemon zest, cheese and remaining asparagus. Stir to reduce liquid. Toss in shrimp and parsley.

Serve immediately and enjoy with Monticello Vineyards Sauvignon Blanc.