



Cranberry Pear Risotto

Preparation: 5 min, Cook Time: 45 min, Yield: 1 cup

Fox 5 December

Creamy risotto with a combination of sweet and tart fruit adds flavor and color to this dish.

2 tablespoons olive oil

1/2 medium onion chopped

1/2 cup risotto

1 cup chicken stock

1/2 cup vegetable stock

1/3 cup cranberries, cooked and chopped*

1/3 cup chopped pear

salt / pepper to taste



In a 3 quart sauce pot heat oil over medium heat. Add onions and saute until translucent.

Add risotto and saute for 2 minutes. Slowly add 1/2 cup of vegetable stock and stir until stock is absorbed.

Continue adding chicken stock 1/2 cup at a time until all stock is absorbed.

Fold in cranberries and pears and season to taste.

* In a saucepan add 3 tablespoons of sugar, 1/2 cup of water and bring to a boil, reduce to a simmer.

Add 1/3 cup of cranberries and cook until they burst, stirring occasionally.

Drain and cool before chopping.