



**Woodstock**  
Inn & Resort

*Sunday Brunch Seafood Risotto*  
*Serves 2*

**Ingredients for the Risotto**

- ¼ pound butter
- ¼ white onion, small dice
- 1 cup arborio rice
- 1 cup of white wine
- 2 qt veg stock
- 1 oz goat cheese
- 1 oz grated parmesan cheese

**Ingredients for Seafood**

- ¼ cup butter
- 4 shrimp – peel and deveined
- 2 scallops
- 4 oz crab meat
- 3 oz heavy cream
- 4 sprigs of thyme picked and chopped
- Salt and pepper to taste

**Method for Risotto**

In a sauce pan on med heat add butter, melt and then add onion until translucent. Add rice and cook in with the onions about 2 minutes, deglaze with white wine and reduce by  $\frac{3}{4}$ , add  $\frac{1}{2}$  of vegetable stock, stirring constantly. When absorbed add  $\frac{1}{4}$  remaining of vegetable stock, when absorbed check for tenderness, when tender fold in cheeses. Put aside.

**Method for Seafood**

In a Sautee pan melt butter, sear scallops and shrimp. When shrimp and scallops are cooked, add risotto to pan and add thyme, crabmeat and heavy cream. Salt and pepper to taste.

**Chef's Tip** enjoy this risotto on a Sunday afternoon and try some sparkling wine to enhance you dining pleasure.