

Bacon and Leek Risotto

Ingredients

- 5 cups unsalted chicken stock (such as Swanson)
- 2 cups water
- 4 bacon slices
- 1 tablespoon olive oil
- 4 cups thinly sliced leek (about 4 large)
- 1/2 cup sliced shallots
- 1 1/2 tablespoons chopped fresh thyme
- 2 garlic cloves, minced
- 2 cups uncooked Arborio rice
- 2 tablespoons fresh lemon juice
- 1 1/2 tablespoons unsalted butter
- 1 teaspoon freshly ground black pepper
- 1/2 teaspoon kosher salt
- 2 ounces Parmigiano-Reggiano cheese, grated (about 1/2 cup)
- 2 tablespoons chopped fresh flat-leaf parsley

Preparation

Bring stock and 2 cups water to a simmer in a medium saucepan (do not boil). Keep warm over low heat.

Cook bacon in a large nonstick skillet over medium heat until crisp. Remove bacon from pan; crumble. Add oil to pan; swirl to coat. Add leek, shallots, thyme, and garlic to pan; sauté 4 minutes or until tender. Stir in rice; cook 2 minutes. Stir in 1/2 cup stock mixture; cook 5 minutes or until liquid is nearly absorbed, stirring constantly. Reserve 1/3 cup stock mixture. Add remaining stock mixture, 1/4 cup at a time, stirring constantly until liquid is absorbed before adding more (about 25 minutes total). Stir in lemon juice, butter, pepper, salt, and Parmigiano-Reggiano. Remove pan from heat. Stir in reserved 1/3 cup stock mixture. Sprinkle with reserved bacon and chopped parsley. Serve immediately.