SHRIMP SCAMPI RISOTTO

Serves 4-6

Lula

Ingredients

- 1 lb medium shrimp, peeled and deveined, shells reserved
- 4 cups seafood or veggie stock
- 1 onion, quartered
- 1 lemon, quartered
- 4-6 large garlic cloves, smashed
- 2 bay leaves
- 8 thyme sprigs
- 2 tablespoons unsalted butter
- 2 garlic cloves, minced
- 1 shallot, minced
- 1 cup Arborio rice
- 1/2 cup white wine
- 1 lemon, zested and juiced
- 2 tablespoons capers
- 2 tablespoons chopped parsley

Directions

Make shrimp stock: Bring stock and 4 cups water to boil. Add shells, onion, garlic, bay leaves, and thyme. Season with peppercorns and coarse salt. Reduce heat to simmer and cook for 30 minutes or more. Strain stock and return to pot. Keep warm at a simmer or low heat.

Cook shrimp: In a large saute pan, melt butter. Add shrimp and cook for 3 minutes until just pink - it will continue to cook when added to the risotto. Remove from pan and set aside.

Make the risotto: In the same pan, coat the bottom with extra virgin olive oil and heat to medium. Add shallot and cook until translucent, about 5 minutes. Add rice, stir and cook for 3 minutes. Add wine and cook until absorbed.

Add enough warm stock to cover the rice. Stir often until the stock is absorbed. Repeat this process until the rice is fully cooked. Add shrimp, lemon zest and juice, capers, and parsley. Taste and adjust seasoning.

Enjoy with a chilled bottle of 2019 Lula Chardonnay.