

## MAROON CARROT RISOTTO

*Recipe courtesy of Keith Williams, Executive Chef, Ristorante Piatti, San Antonio.*

- 2 tablespoons olive oil
- 1<sup>1</sup>/<sub>2</sub> cups diced maroon carrots
- 1 cup arborio rice (risotto rice)
- 1 cup white wine
- 34 ounces chicken stock
- 1 tablespoon chopped garlic
- 2 tablespoons butter
- pinch of salt, pepper, parsley

Heat oil in a large sauté pan. Add carrots and sauté for 3 minutes. Add garlic and sauté 30 seconds more. Add rice to the mixture and cook 3 minutes, stirring constantly. Add wine and cook 1 minute. Add chicken stock and reduce heat to medium. Cook until rice is soft, about 20 minutes. Stir in butter. Season to taste with parsley, salt and pepper. Serves 6-8.

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