

German Risotto

Serves 4-5

1 Tbsp. butter
1 Tbsp. olive oil
1 small onion, thinly sliced
1 lb. German lamb sausages, casings removed and crumbled (or sliced)
3 cloves garlic, minced
1.25 cups arborio rice
1/4 tsp. dry mustard
1 cup beer
4 cups chicken broth, kept warm on the stovetop
1/3 cup peas
2 oz. sharp white cheddar or smoked gouda, shredded

Heat the butter and oil in a heavy pan over medium heat, and then add the onions. Stir occasionally, until onions are golden, about 8 minutes. Add the sausage and brown. Stir in the garlic. (Drain any extra fat, if necessary.)

Add the rice and stir a few times until it gets toasty and opaque. Add the dry mustard and the beer. Cook until nearly all the beer has evaporated.

Add 1-2 ladles full of broth. Stir the risotto frequently until nearly all the broth has been absorbed. Add the remaining broth 1 ladle-full at a time, allowing the rice to absorb the liquid before adding more. Continue this process until the rice is cooked—it should still be a little firm and have a slight bite in the center. Just before it's finished, stir in the peas and a little extra broth. The risotto should be creamy, and a bit loose (not like regular rice).

Off the heat, stir in the cheese. Season to taste and serve immediately.