

Blue Cheese & Bacon Risotto



Ingredients

- 5 cups pork broth, or chicken broth if you can't find pork broth
- 1/4 cup heavy cream
- 1 tbsp bacon fat
- 1 tbsp canola oil
- 1 yellow onion, diced
- 1-1/2 cup arborio rice
- 5 slices cooked thinly sliced bacon
- 1/4 cup mild blue cheese
- Splash of white wine vinegar (or white wine)
- 1 tbsp grainy dijon mustard
- 1/2 tsp ground black pepper
- salt and pepper, to taste

Info

- **Prep:** 15
- **Cook:** 20
- **Serves:** 2-4
- [Source](#)

★☆☆☆☆ from 9 votes

○ ○ ○ ○ ○

Rate

Directions

1. Place broth and cream in a medium pot over medium-high heat. Just before it simmers, reduce to low heat to keep hot, but not boiling.
2. In a separate large pan over medium-high heat, add bacon fat and oil. Once hot, add onion and cook until softened, about 5 minutes.
3. Stir in arborio rice and continue to cook, stirring regularly, for 2 minutes or until the rice is evenly coated by the oils.
4. Ladle hot broth into the pan, one ladle-full at a time, and stir until it is almost completely

absorbed by the rice. Reduce to medium heat and continue this process, stirring regularly over the next 25 minutes or until the rice has absorbed most of broth, but is still slightly al dente.

5. Add remaining ingredients to the pan, stirring to incorporate. Season to taste with salt and pepper before serving and garnish with fresh basil leaves.

[blue cheese](#), [risotto](#), [white wine](#), [white wine vinegar](#), [onion](#), [bacon](#), [basil](#), [stock](#), [leek](#), [heavy cream](#)

From:

<https://wiki.blessyourhe.art/> - **cookbook**

Permanent link:

https://wiki.blessyourhe.art/doku.php?id=recipes:pasta:blue_cheese_bacon_risotto

Last update: **2024/01/07 13:33**

