



# RAMP, CHICKEN AND CHEDDAR RISOTTO

From Executive Chef David Hugo, the Inn at Shelburne Farms

## INGREDIENTS

2 tablespoons (1/4 stick) butter

1/2 pound chicken thighs

12 ramps, trimmed; bulbs and slender stems sliced, green tops thinly sliced

1 cup Arborio rice

1/2 cup dry vermouth

3 cups (or more) low-salt chicken broth

1/2 cup freshly grated 1 year cheddar cheese plus additional for passing

## PREPARATION

Melt butter in heavy large saucepan over medium heat. Add chicken thighs. Sear until golden brown, about 5 minutes per side. Add sliced ramp bulbs and stems. Saute´ until almost tender, about 2 minutes. Add rice and stir 1 minute. Add vermouth. Simmer until liquid is absorbed, about 1 minute. Add 3 cups chicken broth, 1 cup at a time, simmering until almost absorbed before next addition and stirring often. Continue cooking until rice is just tender and risotto is creamy, adding more broth if dry and stirring often, about 18 minutes. Mix in green tops and 1/2 cup grated cheddar cheese. Season risotto to taste with salt and pepper. Serve, passing additional grated cheese separately.