



## Summer Sweet Corn Risotto

*Serves 6-8*

### Ingredients

- 1 Tbsp extra virgin olive oil
- 1 brown skinned onion, peeled and chopped ¼ inch
- 2 cups of Arborio Rice (sold in bulk at a lot of food stores)
- 4 cups of chicken or vegetable broth (I use Better than Bouillon - 4 teaspoons in 4 cups of water)
- 1 Tbsp of dry vermouth or leftover white wine
- Grated zest of 1 lemon
- 1 ½ cup fresh grated parmesan cheese + ½ cup extra to dust on top when serving
- 1 Tbsp soft butter (optional to finish the dish)
- 2 ears of fresh corn, kernels taken off the cob (about 1 ½ cups)
- 3 Tbsp fresh chopped tarragon leaves
- fresh ground pepper to taste (taste to see if you want additional salt)

### Instructions

Heat the empty pressure cooker on medium heat for about three minutes, add the oil and let that heat for two more minutes, and then add the chopped onion.

Sauté the onion until it becomes translucent (about 3-5 minutes).

Add the rice and lightly stir it to release the starch. When you add the Arborio rice to the onions, the rice will turn from solid white to translucent, then about a minute later it will go back to white. Wait until just a couple of grains look toasted.

Add the white wine or dry vermouth and stir any grains from the bottom of the cooker with it and stir the rice until the wine has fully evaporated. This takes very little time.

Add the lemon zest and broth, mix and close the top immediately.

Lock the lid of the pressure cooker. For stove top pressure cookers - turn the heat up to high and when the cooker indicates it has reached high pressure, lower to the heat to maintain pressure and begin timing seven minutes pressure cooking time from the time it reaches full pressure.

When time is up, open the cooker by manually releasing the pressure. Stir and add the raw corn kernels and tarragon

The risotto might appear just slightly too wet. Stir, and the rice will continue to absorb the extra liquid in about a half minute. If the rice is still very wet, put the open pressure cooker back on a medium flame, without the lid, and finish cooking it this way - stirring often - until it reaches the right consistency. For extra deliciousness, stir in a tablespoon of soft butter and top with additional grated parmesan cheese right before serving. Season to taste with ground pepper and additional salt if needed.

(In the fall, I make this but substitute two cups of some tiny roasted cubed butternut squash instead of corn squash and a tablespoon of fresh chopped sage in place of tarragon.)