

# Good Cooking.

*Recipes from our family to yours.*



## Sweetie's Risotto

### Ingredients

3 large Organic Sweetie Sweet® onions chopped  
3 tbsp olive oil, divided  
2 cloves garlic, pressed  
1 16-oz package Arborio rice  
8 cups organic chicken broth (warmed)  
1 cup dry white wine  
1/2 cup shredded Parmesan cheese  
2 tbsp organic butter  
1 tsp salt

### Directions

In a Dutch oven over medium heat, cook onions in 2 tbsp oil until caramelized. Remove onions from pan and set aside. Heat remaining oil in Dutch oven over high heat; add garlic and sauté 2 minutes. Add rice stirring constantly for 2 minutes. Reduce heat to medium and gently stir in 1/4 cup of broth until absorbed. Repeat process until all 8 cups of broth are absorbed. Stir in onions. Add wine and stir gently until liquid is absorbed. Stir in cheese, butter and salt. Serve immediately.

Share Your Favorite Recipe! If you have a family recipe that makes the most of Sweet Onions, share it with us at [sweetie@periandsons.com](mailto:sweetie@periandsons.com).

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