



Bacon Risotto with Coconut Milk and Mint

Camine Pappas / Serves 4 / June 2019

INGREDIENTS:

½ C Arborio rice
4 C of boiling water
1 vegetable bouillon cube and 1 chicken bouillon cube (Knorr)
½ C thick cut bacon cut onto chunks
1/3 C white onion chopped
2 large cloves of garlic chopped
½ C full fat coconut milk
1/3 C pickled golden raisins*
1/3 C white wine
1 ½ t kosher salt, ½ t black pepper
Handful each of chopped fresh mint, cilantro, and basil



METHOD:

Dissolve the bouillon cubes in the boiling water. Remove from heat and set aside.

In a large hot saucepan cook the bacon until about halfway done, letting the browned bits enjoy their place at the bottom of the pan. Don't cook until crispy, keep limp. Add the white wine

and deglaze the pan. Add the onion and the garlic. Let the garlic become fragrant, about 1 minute. Now add the Arborio rice and begin to stir. Add a ladle of the stock (bouillon mixture) and begin the process of stirring it in and letting it bubble on medium low until it is absorbed. Do this for 40 minutes until the rice is tender and plump. About halfway through the process, at about the 20 minute mark add the pickled raisins and the coconut milk, and the mint and cilantro, and let absorb, returning to the task of adding the liquid as the rice absorbs it. At the end, about 5 minutes before done, add the basil. When the risotto is done garnish with a bit more basil. Serve with my [Moroccan Grilled Chicken Thighs](#) and [Cardamom Roasted Carrots and Sweet Potatoes](#).

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