

## WILD MUSHROOM & SPICY SAUSAGE RISOTTO

Makes 8 servings.

- 1 T olive oil
- 1 # Italian spicy sausage, casings removed, crumbled into 1/2-inch pieces
- 1 # assorted wild & common mushrooms, (such as shiitake, cremini, white button, Portobello (or baby bello), porcini (or ceps), chanterelle, oyster, morel, trumpet, lobster, matsusake, hedgehog, and enoki), cleaned, stems removed and sliced
- 2 T chopped fresh thyme
- 1 T chopped fresh oregano
- 1 1/2 cups merlot or other red wine (white wine or Madeira can also be used)
- 6 c. chicken stock or canned chicken broth
- 1/2 cup (1 stick) butter plus 2T
- 1 large onion or 4-5 shallots, chopped
- 4 garlic cloves, minced
- 2 c. Arborio rice (about 13 ounces)
  
- 1 c. freshly grated Parmesan, asiago, or other hard, sharp, grating cheese plus truffle oil, fresh thyme & more grated cheese for garnish

Heat oil in large nonstick skillet over medium-high heat. Add sausage and sauté until beginning to brown, about 3 minutes. Add all mushrooms, thyme, and oregano and sauté until mushrooms are tender, about 10 minutes. Add 1/2 cup red wine; boil until almost absorbed, about 1 minute. Set aside.

If using some dried mushrooms, soak in 1 cups warm water for 20 minutes; drain and add mushrooms to sauté mixture, and liquid to stock.  
(note: the mushrooms and sausage can be prepped ahead and kept in the fridge for one day)

Bring stock to simmer in large saucepan; remove from heat and cover to keep hot.

Melt butter in heavy large pot over medium-high heat. Add onion and garlic and sauté until onion is translucent, about 5 minutes. Add rice; stir with a heavy wooden spoon, 2 minutes. Add 1 cup wine; simmer until absorbed, about 2 minutes. Add 1 cup hot stock; simmer until almost absorbed, stirring often, about 3 minutes. Continue to cook until rice is just tender and mixture is creamy, adding more stock by cupfuls, stirring often and allowing most stock to be absorbed before adding more, about 25 minutes. Stir in sausage-mushroom mixture. Season to taste with salt and pepper.

Finish with 2 T butter and 1 cup stock just before serving. Transfer to serving bowl(s). Garnish with a drizzle of truffle oil, grated cheese and thyme leaves.

