

## **Lemon Risotto with Wild Dandelion Greens**

**By Bob Blumer**

### **Ingredients**

3 chicken or vegetable bullion cubes, or 5 cups stock  
4 tablespoons good olive oil, divided  
1 large shallot, or small onion  
3 cloves garlic  
1 cup Arborio rice  
1 cup Redwood Creek Sauvignon Blanc  
2 handfuls dandelion greens (with flowers, if available)  
4-ounce chunk of Parmigiano Reggiano, or 1/2 cup pre-grated parmesan cheese  
1 lemon  
Salt and pepper to taste

### **Other Materials**

Pot  
Measuring cup  
Knife or grater

### **Preparation**

1. Add 5 cups of water and the bullion cubes to a pot and bring to a simmer.
2. Mince or finely slice garlic and shallots. Heat a medium-size pot over a medium fire. Add olive oil, garlic and shallots. Stir for 2-4 minutes, or until shallot is translucent.
3. Add the rice and stir constantly for 1 minute. Pour in the wine and stir occasionally until liquid has evaporated. Add 1 cup of the hot stock and simmer, stirring occasionally until rice has absorbed almost all the liquid. Continue adding stock in this manner, 1 cup at a time, stirring regularly. After about 10 minutes, add dandelion greens. Keep adding stock until the rice is cooked through, but still firm to the bite and quite creamy, about 20 minutes total (this may not require all the stock).
4. Grate or shave the Parmesan. Finely dice some zest from the lemon, then cut lemon in half.
5. Stir in half the Parmesan and the lemon zest. Then squeeze the lemon halves over the pot and let the juice run into the rice. Taste, then season with salt and pepper (it may not require salt since bullion cubes are quite salty). Serve in individual bowls. Drizzle remaining oil and sprinkle the remaining cheese otop. If you've found any dandelion flowers, pluck the yellow peddles from the flowers and sprinkle otop. Pour a glass of the remaining wine, gaze out at the scenery, and toast your good fortune.

Bob's Campfire Tip: To minimize weight when camping, transfer olive oil to a small jar, and to protect cheese from excessive heat, wrap it inside your knapsack. Also, never use dandelions that may have been treated with pesticides (i.e. from someone's lawn).

Yield: 4 servings

### **Suggested Wine Pairing**

Redwood Creek's zesty 2007 Sauvignon Blanc pairs well with the lemon in this dish, and nicely accent the slightly bitter dandelion greens.