



ITALIAN RICE

- 1/4 Cup Clarified Butter
- 1 Small Minced Onion
- 2 Cups Rice
- 8 - 10 Cups Hot Stock
- 1/2 Cup White Wine
- Pinch Saffron
- 1/2 Teaspoon Fennel Seed
- Salt and Pepper To Taste
- 1/4 Cup Melted Butter
- 1 Cup Grated Parmesan Cheese

DIRECTIONS

1. Melt butter in heavy saucepan.
2. Sauté onion in butter until golden.
3. Add rice and stir until butter is absorbed.
4. Add 1 cup stock at a time.
5. Stir in-between additions and add stock once liquid is absorbed.
6. Continue to add stock in this manner for next ten minutes.
7. Add saffron and fennel seed.
8. Continue to stir and add stock for 5 to 8 minutes more.
9. Do not let dry out.
10. Season with salt and pepper.
11. Pour in serving dish and top with melted butter and parmesan.