

Tomato risotto

- 1 small onion, chopped fairly fine
- 1 clove garlic, minced
- 1½ tablespoons unsalted butter
- 1 tablespoon vegetable oil (I used a blend of 90/10 canola/extra-virgin olive oil, but corn oil would do just as well)
- 1 14-ounce can best-quality Italian tomatoes (e.g., Carmelina brand), milled with all their juices
- 2 cups Arborio (or Carnaroli or Vialone Nano) rice
- 6 cups broth (good homemade or 3 cups store-bought low sodium vegetable or chicken broth, diluted with 3 cups water)
- ¾ cup freshly grated Parmigiano-Reggiano
- 2 tablespoons unsalted butter
- Salt
- Freshly ground black pepper
- 5 or 6 basil leaves, finely slivered
- More grated Parmigiano for serving

Bring broth to slow simmer on a burner adjacent to where you're cooking the risotto.

Heat the oil & 1½ tbsp. butter in a risotto pot over medium heat. Add chopped onion and sauté until tender and beginning to brown, about 10 minutes. Add garlic and stir, about 1 minute. Add tomatoes and cook, stirring occasionally, about 10 minutes.

Add rice, stir to coat. Proceed as with any risotto: Stirring fairly constantly, add broth, a half cup or so at a time, with enough time between additions for the broth to cook away/be absorbed by the rice—just to the point where the rice starts to stick (unless you're using a non-stick pot).

Start testing for doneness when only a cup or two of the broth remain.

Finish it as you prefer—a little crunch deep in the center of each grain of rice or thoroughly cooked through, very thick or a bit loose, etc.

For the [mantecare](#) step, off the heat, stir in the 2 tbsp. butter, grated parmigiano and slivered basil leaves. [If you are feeding children averse to little bits of green in their food, serve the finely slivered basil leaves as a garnish for the adults.]

Test for salt—whether you need much more or less than about 1 teaspoon kosher depends on the saltiness of your cheese and your broth. Stir in a couple grindings fresh pepper.

Serve with extra parmigiano cheese, with basil if you've thus far left it out, and with a really crisp white wine to wash it down.