

Recipe Name: Baked Risotto with Bacon and Peas

Servings: 4-6 servings

Prep/Cook Time: 20 min/25 min

Ingredients:

4 strips bacon, chopped
 1 onion chopped
 1 ½ cups Arborio (Italian) Rice or white short grain
 ½ Auriga Sauv Blanc (dry white wine)
 4 cups chicken or vegetable broth
 1 tsp salt
 ½ tsp ground black pepper
 1 cup frozen peas
 2 -3 Tbsp unsalted butter
 ½ chopped basil, plus more
 1 cup freshly grated parmesan cheese
 Plus more for garnish



Preparation:

Preheat oven to 400°. Using an oven safe, straight sided saucepan or Dutch oven with lid, cook bacon over medium-high heat until cooked through and crisp. Remove bacon and set aside, reserving fat in the pan. Add onion and cook, stirring, until soft and translucent, about 3 min. Add rice and stir to coat with bacon fat. Stir in wine and cook until it has evaporated. Stir in broth, salt, pepper and bring to a boil. Cover and bake for 20-25 min, check risotto. Most of the liquid should be absorbed and the just cooked. Stir in peas and basil and return to oven, uncovered, 5 min more. Remove risotto from oven and stir in butter and cheese. Add reserved bacon, season to taste with salt and pepper. Serve into bowls, add additional parmesan cheese and garnish with basil.

Serve with a bottle of Auriga Red Glant

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Recipe Name: Hearty Corn Chowder

Yields: About 6 cups

Prep/Cook Time: 15/35 min

Ingredients:

4 slices bacon, chopped
 1 small onion, chopped
 2 medium celery stalks, diced
 6 small ears of corn – kernels removed or frozen White Shoe Peg Corn – 3 cups
 4 ½ cups milk
 1 ½ tsp salt
 2 medium potatoes, peeled and diced
 ½ tsp ground white or black pepper
 1 Tbsp unsalted butter
 ½ Tbsp onion powder
 ½ Tbsp garlic powder
 1 tsp Chipotle Chili Pepper powder



Directions:

Place bacon in a soup pot and cook, stirring, over medium-low heat until it releases all of its fat and begins to crisp, 10-15 minutes. Leaving bacon in the pan, spoon off all but 2 tablespoons of fat. Add onion and celery, cook and stirring until tender, about 5 min. Place corn cobs, if using, into soup pot along with milk and potatoes. Push the corn cobs into the milk until fully submerged. Add salt, pepper, onion powder, garlic powder and Chipotle powder. Bring milk to a boil, reduce heat and simmer until potatoes are tender, 10-15 min. Remove the cobs. With a slotted spoon, remove 1 ½ cups of soup, solids included and puree until smooth. Return to soup and add corn kernels. Simmer for 10 min until cooked through. Turn off heat, add butter and let stand until melted. Ladle into warmed bowls.

Serve with a bottle of Auriga Super Tuscan

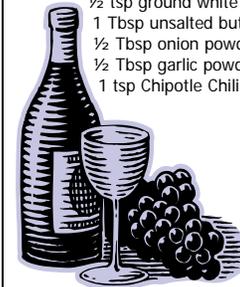
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