

Klamath's

HOME & OUTDOOR

Give 'em Pumpkin to Talk About

Pumpkin Risotto

compliments of Patty Neel



This method eliminates the need to constantly stir the rice and the end result is delicious.

Ingredients:

2 tablespoon butter, divided

2 teaspoons fresh sage

½ cup onion, chopped

1 cup Arborio rice

2 cups vegetable stock

½ teaspoon salt

¼ teaspoon black pepper

1/4 teaspoon nutmeg

1/8 cup white wine

1/2 cup canned pumpkin puree (not pie filling)

parmesan cheese, to taste

Instructions:

Melt 1 tablespoon butter in Insta Pot using the sauté function. Add the fresh sage and fry for one minute. Remove and set aside. Add the onions and sauté for 2 minutes. Place the rice in the pot with the onions and stir until the rice becomes translucent.

Deglaze with the white wine and add the salt, black pepper, nutmeg and vegetable stock. Lock Insta Pot lid and set to high pressure for 9 minutes. When finished, do a quick release. Add the canned pumpkin, remaining butter and if too thick, a splash of the vegetable stock, stirring to heat through. Top with parmesan cheese and garnish with fried sage.