

RAY TODD'S SEAFOOD RISOTTO

1 large onion
5 gloves garlic
¼ cup extra virgin olive oil
3 cups Arborio rice (type of rice is important)
1 cup white wine
2 bottles clam juice
6 cups chicken stock
½ lb brown mushrooms (sliced)
1 15oz. can ready-cut tomatoes
1 lb sea scallops
1 lb cooked prawns
1 lb fish fillet (your choice)
½ lb calamari steaks

HEAT Stock and clam juice and bring to a simmer

SAUTE Fish fillet, calamari steaks, and scallops

SAUTE Mushrooms in butter

LIGHTLY SAUTE
 Prawns—just to warm them through (remove tails)

SAUTE Onions (seven minutes) and toss in garlic (one minute)
 Use and 8 qt. pot and olive oil for this step.

ADD ARBORIO RICE
 Stir the rice to coat with the olive oil for about a minute

ADD WINE Stir constantly

ADD STOCK
 One cup at a time stirring constantly until all stock is used and absorbed

ADD FISH, MUSHROOMS, and TOMATOES
 The steaks and fillets are cut into large bite-size pieces to match the scale
 of the prawns and scallops.

SERVES about 12
(or serves 2 for a week!)