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## Risotto with Asparagus and Smoked Chicken

Last fall, my husband smoked several chickens in one of his large outdoor smokers over low heat for several hours. We froze several packages of the cubed meat and have been using it in sandwiches and soups throughout the winter. I thought the smoky flavor of the chicken would pair well with our springtime asparagus and created this risotto dish.

If you don't have an outdoor meat smoker, you can use a Camerons stovetop smoker to smoke some chicken breasts to use in this recipe. Or, you can make it really easy on yourself and get a smoked chicken from one of your Indiana producers, such as Moody's Meats ([www.moodymeat.com](http://www.moodymeat.com)).

1 pound asparagus, trimmed and cut into one inch pieces  
8 cups low-salt chicken broth (prefer homemade)  
3 tablespoons olive oil  
½ cup finely chopped white onion  
3 cups Arborio or Carnaroli rice  
1 cup dry white wine, room temperature  
1 tablespoon unsalted butter, room temperature  
½ cup freshly grated Traders Point Fleur de la Terre cheese ([www.tpfororganics.com](http://www.tpfororganics.com) )  
2 cups smoked chicken, cut in ½ inch cubes, room temperature  
Sea salt and pepper  
Additional grated Fleur de la Terre cheese to pass at the table, if desired

- Add the asparagus to 6 cups of rapidly boiling water.
- Boil for 1-2 minutes or until the asparagus is just tender but still crisp. \*
- Drain the asparagus and plunge immediately into a bowl of ice water. After one minute, drain the asparagus well and set aside in a small bowl until needed.
- Bring broth to simmer in medium saucepan over low heat. Cover and keep gently simmering.
- Heat 3 tablespoons oil in heavy large pot over medium-high heat.
- Add onion. Sauté until onion begins to soften, about 2 minutes.
- Add rice. Stir until rice is translucent at edges but still opaque in center, about 3 minutes.
- Add wine and simmer until absorbed, stirring occasionally, about 3 minutes.
- Add 1 cup of the simmering broth. Simmer until broth is almost absorbed, stirring often, about 4 minutes.
- Add 4-5 cups more broth, 1 cup at a time, allowing each addition to be absorbed before adding next and stirring frequently, about 10 minutes.
- Stop adding broth when the rice is almost tender to the bite but still firm in the center.

- Mix in asparagus and chicken. Cook 2-3 minutes until the asparagus and chicken are warmed through.
- Remove the pan from the heat.
- Add the butter and cheese. Stir until the cheese is melted.
- Season with salt and pepper.
- Transfer risotto to large shallow bowl.
- Serve immediately, passing additional cheese separately.

Serves 6.

\* Instead of boiling the asparagus, you can place the cut raw asparagus in a glass microwave safe container with 3 tablespoons of water and microwave it, covered, on 70% power for 2 minutes.

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