

Kale Apple Shitake Risotto

- 1 tablespoon olive oil
- 1 small white onion, diced
- 3 cloves of garlic, minced
- 1 1/2 cups Arborio rice
- 3/4 cup hard apple cider
- 4 1/2 cups mushroom broth (see below)
- 1 small apple, chopped
- 2 large leaves of kale, de-stemmed and chopped
- 1 small apple, chopped
- sea salt, freshly ground black pepper, and crushed red pepper
- 1 tablespoon butter
- sea salt, freshly ground black pepper, and crushed red pepper

For the broth:

- 4 cups water
- 1/2 cup hard apple cider
- 1 ounce of dried shitake mushrooms
- 1 teaspoon cracked peppercorns
- large pinch of sea salt
- 1 sprig of fresh rosemary

1. Combine all the ingredients for the broth in a medium saucepan over medium heat. Cover and let simmer for at least 15 minutes. Keep the broth over low heat while making the risotto.
2. When ready to start the risotto, heat the olive oil in a large skillet over medium heat.
3. Add the onions and garlic and cook for a few minutes until the onions are translucent.
4. Add the rice, cook for 1 or 2 minutes, stirring so that the rice gets coated in oil.
5. Add the hard cider; continue stirring until the cider is absorbed, another minute or two.
6. Add the broth a ladleful at a time. Stir frequently. Once the broth is absorbed add another ladle. Continue until all the broth has been used.
7. When the broth is mostly used, remove the shitakes and allow to cool. When cool enough to touch, slice.
8. After all the broth has been absorbed, stir in the kale, apples, shitakes, and butter. Season with salt and peppers. Cook for a few minutes until the butter is melted, the kale is wilted, and the apples are heated through. Serve.

(Serves 6)