

POTATO RISOTTO

Ingredients	Amounts
Leeks, white part cut brunoise	1 cup
Olive oil	2 Tbsp.
Russet potato, cut brunoise	1 qt.
Dry white wine	¼ cup
Chicken stock or water	3-4 cups
Rendered bacon pieces (optional)	as needed
Salt	to taste

Method

1. In a shallow pan, sweat the leeks in the olive oil over medium slow heat until tender with no color or browning.
2. Add the potato then deglaze the pan with white wine. When the potato has soaked in the wine, gradually add your liquid of choice; about 2 ounces at a time, constantly stirring. It is very important not to add too much liquid.
3. Let the potato take in the liquid before adding more. Taste the potato for doneness. If adding rendered bacon do so now.

Source: Chef Gary Danko