

Dungeness Crab Risotto

Printed from Crab Recipes at <http://www.crabrecipes.net/>

Ingredients:

¾ lb of shelled cooked Dungeness crab.
3 cups of chicken broth.
2 cups of medium-grain white rice.
2 cups of water.
1 cup of onions, chopped finely.
½ cup of dry white wine.
½ cup of parmesan cheese, shredded finely.
2 minced garlic cloves.
1 tablespoon of butter.
1 tablespoon of minced fresh sage leaves.
Salt, to taste.

Directions:

In a pressure cooker over high heat, stir the chopped onions, garlic and butter for 3 minutes or until the onion is limp.

Add the rice and stir frequently until it has turned opaque.

Add the chicken broth, dry white wine, and 2 cups of water.

Stir until the mixture boils.

Seal the cooker and bring to maximum pressure. Cook for 5 minutes, then release pressure quickly, running cold water over pan.

Open the pan and stir in the Dungeness crab, parmesan, and minced sage leaves.

Add salt to taste and serve.