

# Lemon Crab Risotto

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*This risotto is almost like crab bisque in the form of a creamy rice pilaf -- only perked up with cheese and lemon! If clam juice is unavailable, feel free to substitute any broth instead.*

*Makes 4 servings.*

## Ingredients:

2 cups chicken broth  
2 cups clam juice  
1 cup dry white wine  
2 tablespoons unsalted butter  
½ cup finely chopped shallots  
1 ½ cups short grain rice (such as Arborio)  
½ cup brandy, warmed  
1 cup freshly grated Parmesan cheese  
1 pound lump crab meat  
1 teaspoon freshly grated lemon zest  
¼ cup cream  
¼ teaspoon sea salt, or to taste  
¼ teaspoon black pepper, or to taste

## Directions:

1. In a medium saucepan, bring chicken broth, clam juice, and wine to a boil. Keep over a gentle simmer until needed.
2. Heat butter in a large stockpot over medium-high heat. Add shallots and cook until lightly softened, about 3 minutes. Add rice and cook 3 minutes, stirring well to coat with butter.
3. Add brandy to pot, raise heat to high, and bring to a boil. Simmer until liquid is absorbed, stirring, about 3 minutes.
4. Add reserved simmering broth mixture to pot, 1 cup at a time, allowing liquid to fully absorb before adding each subsequent cup, stirring. Continue adding 1 cup at a time, stirring, until rice is creamy but not mushy (while still al dente). The entire cooking time will take 40 to 50 minutes.
5. Remove from heat and add cheese; whisk vigorously until thoroughly mixed and creamy. Stir in crab meat, lemon zest, and cream; season to taste with salt and pepper and serve.