

Mushroom Risotto

Serves: 6-8 people | **Cook Time:** 45 minutes | **Difficulty:** Hard

Equipment Needed:

- 12-inch Dutch oven with lid
- Large wooden spoon
- Sharp knife and cutting board
- Ladle for serving

Ingredients:

Ingredient	Amount	Notes
Arborio rice	2 cups	Short-grain Italian rice
Mixed mushrooms	1 lb	Shiitake, cremini, oyster
Chicken broth	6 cups	Kept warm
White wine	1 cup	Dry variety
Yellow onion	1 medium, diced	Finely chopped
Garlic	4 cloves, minced	Fresh only
Parmesan cheese	1 cup, grated	Freshly grated
Butter	4 tbsp	Unsalted, divided
Olive oil	2 tbsp	Extra virgin
Fresh thyme	2 tbsp	Or 1 tbsp dried
Salt	1 tsp	To taste
Black pepper	1/2 tsp	Freshly ground
Fresh parsley	1/4 cup, chopped	For garnish

Complete Cooking Steps:

Step 1: Setup and Prep

Set up 19 coals with 6 on top and 13 on bottom for 350°F heat.

Slice the mushrooms into bite-sized pieces, dice the onion finely, and mince the garlic.

Step 2: Sort the Mushrooms

Heat 2 tablespoons of butter and olive oil in a Dutch oven.

Add sliced mushrooms and cook 6-8 minutes without stirring initially, until golden brown.

Step 3: Build Risotto Base

Add diced onion to the same pot and cook 2-3 minutes until softened.

Add Arborio rice and stir for 1-2 minutes, until the grains are coated with oil and lightly toasted.

Step 4: Begin Adding Liquid

Begin adding warm broth one ladle at a time, stirring continuously.

Each addition should be almost absorbed before adding the next ladle.

Step 5: Continue Cooking Process

Continue adding broth ladle by ladle, stirring constantly and allowing each addition to absorb before adding more.

Rice should be creamy, but grains still have a slight bite.

Step 6: Finish and Serve

When the rice is tender and creamy, stir in the remaining butter, cooked mushrooms, and half of the Parmesan cheese.

Serve immediately, garnished with parsley and remaining Parmesan.

Serving Suggestions:

- Serve as an elegant camping dinner
- Great with grilled chicken or fish
- Perfect for special occasions outdoors
- Requires attention, but worth the effort