**Wild Mushroom Risotto**

**Ingredients:**

1 Tbsp. olive oil

4 strips bacon, julienne

1 pkg. enoki mushrooms cut into chunks

½ pkg. king oyster mushrooms cut into chunks

2 garlic cloves, minced

¼ cup white wine

½ onion, minced

6 cups chicken stock

1 ½ cups Arborio rice

1 Tbsp. olive oil

2 oz. butter

¼ cup parmesan cheese

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.
2. Wait until Friday to get the chicken stock.

**Day 2:**

1. Heat the olive oil over medium high heat. Add the bacon and cook until crispy.
2. Add garlic and cook until fragrant.
3. Add the mushrooms and cook until they begin to soften.
4. Have chef pour in the white wine. Cook until the liquid is reduced by half.
5. Put into a container and save until tomorrow.
6. Dice up the onions and garlic today.

**Day 3:**

1. Heat the second quantity of olive oil in a large pot over medium high heat.
2. Add the onions and garlic, and cook until translucent; about 5 minutes.
3. While you are cooking the onions, bring the chicken stock to a simmer in a separate pot.
4. Stir in the rice. Cook for 2-3 minutes, or until it begins to brown slightly.
5. Stir in 1 cup of the chicken stock. Cook until it is completely absorbed.
6. Repeat step 4 until all of the chicken stock is absorbed or the rice is cooked *al dente*.
7. When that is done, stir in cheese and butter, along with the bacon-mushroom mix you cooked from Day 2.
8. Adjust seasonings to taste.
9. Enjoy.