**Bacon-Leek Risotto**

**Ingredients:**

8 strips bacon julienned

2 leeks, white part only, julienned

4 cloves garlic, minced

3 cups Arborio rice

5 cups chicken stock, warmed up, plus a little extra

Salt and pepper to taste

½ cup parmesan cheese

½ cup heavy cream

1 Tbsp. butter

**INSTRUCTIONS**

1. In a large pot, over medium heat, cook the bacon until crispy.
2. Add the garlic and leeks and cook until soft, about 4 minutes. Season with salt and pepper to taste.
3. Add the rice and stir until all of the rice is coated with the bacon fat. Reduce the heat to medium-low.
4. Add 1 cup of the warm chicken stock. Cook until the stock is absorbed into the rice.
5. Repeat step 4 until all of the stock is used. Check the doneness of the rice. If it is cooked continue to the next step. If it is still raw inside, add more stock and continue cooking.
6. Stir in the cream, parmesan, and butter. Taste and adjust seasoning.
7. Enjoy.