

Risotto au Safran

5 ¼ cups fresh chicken stock
1 tsp. saffron threads
4 tbs. olive oil
2 medium onions, finely chopped
1 ½ red bell peppers, cored, seeded, finely chopped
1 ½ green bell peppers, cored, seeded, finely chopped
3 cups rice
Salt and pepper

Bring stock to simmer, add saffron, set aside

- Heat oil in large saucepan or casserole; add onions and peppers and saute until tender, not brown. Stir in rice; cook a few minutes, stirring.
- Pour in stock, stir. Salt and pepper as needed. Cover, cook on low heat about 20 minutes until liquid has been absorbed.

Yield: 12 servings.