

## Featured Recipe



### SUN-DRIED TOMATO AND PINOT NOIR RISOTTO

To pair with

**2013 PINOT NOIR,  
SANFORD & BENEDICT VINEYARD**

*by Julia Weinberg,  
Tasting Room Associate*

*Serves 6 people*

### Ingredients

2 TABLESPOONS BUTTER

2 TABLESPOONS OIL (FROM SUN-DRIED  
TOMATOES OR OLIVE OIL)

1 CUPS ARBORIO RICE

5 CUPS LOW-SODIUM CHICKEN STOCK

3 CLOVES GARLIC, MINCED

½ MEDIUM ONION, FINELY CHOPPED

½ CUP SUN-DRIED TOMATOES  
(MARINATED IN OIL), CHOPPED

½ CUP PINOT NOIR

1½ CUPS GRATED PARMESAN CHEESE

2 TABLESPOONS CHOPPED FRESH BASIL

CHICKEN OR CHICKEN SAUSAGE  
(OPTIONAL)

## *Method*

Heat chicken stock to simmer in a saucepan. In a separate wide-bottom pan, on medium, heat butter and oil. Once melted, add onion and garlic, sauté until soft, add rice and sauté until rice is slightly golden. Add Pinot Noir and continue cooking until wine is absorbed. Add 1 cup of chicken stock stirring constantly until absorbed (heat should be lowered slightly once stock has been added). Continue adding stock as above until rice is tender and creamy (approximately 30 minutes; you may or may not use all of the stock).

Once the risotto is done, remove from heat and stir in sun-dried tomatoes, cheese, basil and chicken (optional). Serve immediately.

