

## The Wylie Risotto

A cupped of Arborio rice.      2 cloves of garlic  
A pint of stock      (crushed)  
2 tbsp. olive oil      3/4 sm. glass white wine.  
1/2 oz butter      1/2 red pepper (chopped)  
One finely chopped onion.      2 oz mushrooms (chopped)

Heat olive oil in saucepan. Sauté onion and garlic to transparency.  
Add rice, Add wine. Cook 'til rice needs more liquid. (Keep an eye on it - may need stirring). Add stock gradually, stirring.  
After 8 - 10 mins, add chopped mushrooms and pepper. Allow 20 mins. cooking, keep checking and add butter.