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# Sautéed Shrimp with Risotto

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Check out this recipe for sautéed shrimp with an asparagus monumental blonde risotto courtesy of the folks at **Bastone in Royal Oak** .

Serves 4

- 3 Cups Arborio Rice
- 2 sm Shallots, thinly sliced
- 1 Red Bell Pepper, finely diced
- 6 Green Asparagus, jumbo size, cut into bite size
- 4 1/2 Cup Vegetable Stock
- 2 TBL Olive Oil
- 1 Cup Dry Wine
- 1 FL. OZ. Monumental Blonde, or a light pilsner
- 1 Cup Olive Oil
- 1/2 Cup Parmesan Cheese
- Salt & Pepper to taste

1. Sauté the shallots in a little of the olive oil slowly. Add the rice and then add the white wine. Let the white wine evaporate
2. Add a pinch of salt and the vegetable stock and cook over a low heat for 18 minutes or so. Stir frequently.
3. Add the asparagus and the red pepper to the risotto. Cook for several minutes. Asparagus should be tender

but not soft. Then add the cheese and the beer.

4. Salt and pepper to taste.