

Easy Risotto

A good way to use up leftover pasta sauce.

Recipe by: David Horton

Yield: 6 servings

Preptime: 1 hour

Ingredients

2 C. pasta sauce

2 or 3 C. beef broth

1 C. parboiled (converted) rice

One 6 oz. jar capers in vinegar

Preparation Instructions

Place sauce in a 10-inch skillet or large saucepan and warm over low heat. Add rice and stir. Add beef broth a little at a time as the rice absorbs the liquid in the pan. Cook for about one hour, stirring occasionally, until rice is tender. Risotto should be smooth, not sticky so add more broth if it is needed. A few minutes before serving drain the capers and stir them into to the mixture.

Serving Instructions

Serve with fresh Italian bread.

Notes

Substitute green olives or mushrooms in place of capers for some variety. When substituting keep in mind that cooked or canned ingredients should be added toward the end of cooking while fresh ingredients are best added in the beginning.