

Slow Cooker Sausage Risotto

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1	tablespoon	butter
5	cloves	garlic - minced
1	pound	Italian sausage - casings removed
2	cups	arborio rice
1/2	cup	white wine
4 1/2	cups	chicken stock
1	cup	parmesan cheese
2	tablespoons	cold butter
1/2	teaspoon	salt
1/4	teaspoon	pepper
1	cup	half and half

Heat 1 tablespoon butter in a skillet over med heat. Add garlic and stir for 30 seconds until fragrant. Add the sausage and cook, breaking up until well browned. Add rice and cook for 1 minute. Degraze pan with white wine and stir until all bits are loose.

Pour mixture into the bottom of a slow cooker. Add in broth. Cover and cook on high for 2.5 hours, until rice is tender.

After 2.5 hours, add parmesan and 2 tablespoons butter, stirring until fully incorporated. Add half and half to make creamy.

Garnish with parsley and extra parmesan.