

## **Risotto with Spinach, Golden Raisins, and Pine Nuts**

*I love the gentle sweetness of raisins with spinach. If you wish to use frozen spinach, defrost and drain first.*

4 cups light vegetable stock  
3 tablespoons olive oil  
2 tablespoons pine nuts  
1/2 smallish onion (about 1 ounce), peeled and finely chopped  
1 tablespoon golden raisins  
10 ounces fresh spinach, trimmed, well washed, patted dry, and cut into fine ribbons  
1 cup unwashed risotto rice  
1/4 teaspoon ground cinnamon  
1 tablespoon unsalted butter, cut into small pieces

Heat the stock and keep it hot over very, very low heat. Put the oil in a large, heavy, preferably nonstick frying pan or saute pan and set over medium-high heat. When hot, add the pine nuts. Stir and fry them until they are golden brown. Remove with a slotted spoon and set aside. Now add the onion. Stir and fry it for a minute, then add the raisins. Stir a few times and then add the spinach. Stir and fry the spinach for 3-4 minutes. Add the rice and cinnamon. Stir and fry for another minute. Now pour in a generous ladleful of the stock. Turn the heat to medium. Keep stirring the risotto. When the stock has been absorbed, add another ladleful. Keep doing this until all the stock has been used up and the rice has cooked for at least 22 minutes. By this time it should be just done. Cook another minute or so to absorb the last of the liquid. Now add the cheese and butter. Stir until the cheese and butter have melted and have disappeared in the rice. Turn off the heat. Let the risotto rest for a minute or two, then stir and serve, sprinkling the pine nuts over the top.

Serves 3 to 4