Shrimp Risotto

3-4 cups chicken broth

2 Tablespoons olive oil

1 cup Arborio rice

1 cup dry white wine

1 pound shrimp (uncooked, peeled & deveined )

2 Tablespoons butter

1 Tablespoon Worcestershire sauce

3 cloves garlic, minced

2 shallots, finely chopped

salt and pepper

3 green onions, thinly sliced

Warm broth in a small saucepan and keep warm.

Heat oil in dutch oven.  Saute shallots for 2 minutes.

Add rice and saute until toasted.

Pour in wine and cook until evaporated.

Ladle 1/4 c. chicken broth a time into rice and stir until evaporated.

Continue until rice is cooked - about 20 minutes.

Melt butter in skillet.  Add garlic and saute 1 minute.

Add shrimp and Worcestershire sauce and cook until shrimp are fully cooked.

Chop shrimp into pieces and stir into cooked risotto.

Garnish risotto with green onions.