

Dill Pickle Arancini

Prep: 15 min. | Cook: 45 min. | Total: 90 min. | Serves 8-10

Crispy golden coating, creamy green center



Ingredients:

For the Arancini:

- 2 cups Arborio rice
- 8 cups chicken stock
- 1 small white onion, finely diced
- 1 cup white wine
- 5 cups panko bread crumbs
- 4 oz stick of butter
- 6 large eggs
- 32 oz canola or vegetable oil for deep frying
- 1 1/2 cups Murray's Havarti with Dill, grated
- 1 1/2 cups Murray's Garlic & Dill Pickle Spears, roughly chopped

For the Cajun Remoulade:

- 1 cup mayonnaise
- 2 tbsp dijon mustard
- 1 tsp hot sauce
- 2 tsp cajun seasoning
- 1 lemon, zested and juiced
- 1 clove garlic, minced

Directions:

1. To make Cajun Remoulade, combine all ingredients in a medium bowl, then refrigerate until ready to serve.
2. To make the risotto, begin heat the chicken stock in a pot until simmering. In a separate pot, melt the butter in over high heat. Once the butter is bubbling, add the rice and the onions and cook until onions become translucent, about 4 minutes.
3. Deglaze the pot with the white wine and reduce until the wine has almost completely evaporated. Then, reduce the heat to medium high and begin adding the hot chicken stock a quarter of a cup at a time, stirring frequently until incorporated and reduced slightly. Continue this process until all the liquid has been added and the rice is cooked.
4. Turn off the heat and add the cheese and pickles, seasoning with salt and pepper to taste. Pour the mixture onto a sheet tray and let cool. Meanwhile, heat a large pot of oil over medium heat until it reaches 350°F.
5. Once the risotto mixture is cool (approximately 30 min.), form it into golf ball-sized spheres. Submerge in the whisked eggs and then coat in the Panko to bread. Fry the risotto balls until warmed through and golden brown on the outside.
5. Serve and enjoy with Cajun Remoulade.