



Pimento Cheese Arancini

A Southern twist on an Italian classic! Arancini begins with making a classic risotto to which we will add Pimento Cheese, roll into 1-inch balls, bread with seasoned panko, and deep fry! Just a note here about the risotto – it doesn't have to be perfect – you're frying it after all! Bon appétit!

INGREDIENTS

4 Tbsp Butter

1 Tbsp Olive Oil

1 medium shallot, diced

1.5 cups Arborio rice

½ cup dry white wine or dry vermouth

4 cups chicken stock

½-¾ cup **Pine Street Market Pimento Cheese**, depending on how cheesy you want it!

Kosher salt, to taste

Panko Bread Crumbs

All-Purpose Flour

2 Eggs, beaten

Optional: **Pine Street Market Sweet Cheeks BBQ Rub** for Seasoning the Panko

PREPARATION

- Place a saucepan over medium-low heat and add the chicken stock. Cover and let sit until you're ready to add to the risotto. It's important to add warm chicken stock to your risotto so that the cooking temperature does not fluctuate too wildly during cooking.
- In a large pot or Dutch oven over medium-high heat, add the olive oil and 1 tbsp of butter. When the butter has melted, add the shallots and cook until tender and translucent, approx. 5 minutes.
- Add the Arborio rice and stir to coat with the butter and olive oil for another minute or two until there is a slightly nutty aroma. Do not allow the rice to brown.
- Reduce the heat to medium and add the white wine or dry vermouth. Stir constantly. When the white wine has absorbed into the rice, add a ladle of hot

chicken stock. Stir continuously. When the chicken stock is absorbed, add another ladle. Continue this process until you have added all of the chicken stock or until the risotto is tender, but slightly firm to the bite, without being crunchy.

- If your risotto needs additional cooking time, add a little more water or chicken stock and continue to cook.
- Stir in the remaining 3 tbsp of butter, Pimento Cheese, and season to taste with salt. Transfer to a shallow dish and place in the refrigerator for at least 4 hours. Can leave overnight.

FRYING THE ARANCINI

- Set-up breading station. You will need a separate bowl for Panko, All-Purpose Flour, and Egg Wash.
 - In one bowl, add Panko. Option – season with PSM BBQ Rub
 - In one bowl, beat two eggs for the egg wash
 - In one bowl, add all-purpose flour seasoned with a small amount of salt & pepper for breading
- Remove the Pimento Cheese Risotto from the refrigerator and roll into 1-inch balls. Dredge in flour, then egg wash, and then panko. Set aside on a parchment-covered sheet tray. Continue until you've used up the risotto.
- Heat Canola Oil in a saucepan over medium-high heat. The oil should reach 350°F before you begin frying. We recommend using an easy-to-read digital thermometer to gauge the temperature of the oil.
- When the oil is ready, slowly add the breaded risotto balls to the oil, careful not to overcrowd the saucepan, and cook until golden brown.
- Remove using a spider spoon and place onto a plate covered with paper towels to drain any excess oil.
- Serve with a dollop of Doux South's Sweet Georgia Red Pepper Relish! Bon Appétit!