

Porcini Mushroom Risotto

- 1 TB butter or olive oil
- ½ cup finely chopped onions
- 1 ½ cups Arborio rice (please buy Arborio rice for this dish)
- ½ cup white wine
- 3 to 3 ½ cups chicken stock (or veg stock)
- 1 oz dried porcini or 3 oz fresh brown mushrooms (sliced)
- 1 cup frozen peas
- ½ cup grated parmesan cheese, plus more for the table
- Salt and freshly ground pepper
- 2 TB chopped parsley for garnish

Ultimate Instant Pot French Onion Soup

(serves 4 – you can cut the recipe in half for 2 people)

Instant Pot French Onion Soup is a restaurant quality soup, easily and comfortably made at home. It is loaded with caramelized onions, beef broth, and topped with Gruyere cheese, for the perfect finish!

- 3 medium size onions peeled and thinly sliced
- 2 tablespoons unsalted butter
- 1 tablespoon brown sugar
- 3 cloves garlic minced
- 1/2 tablespoon Worcestershire sauce
- 1/2 cup red wine or beef broth
- 4 cups beef broth
- 1/4 tsp salt and pepper or to taste

For serving:

- 2-3 baguette slices
- 1 cup Gruyere (or Jarlsberg) cheese, grated
- 2 or 3 oven safe [8 oz ramekins](#) or onion soup crocks