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**Kimchi Risotto**

Serves 2

**Ingredients:**

1/2c Kimchi juice (squeezed from kimchi)

1/2 Kimchi (minced)

3c Vegetable stock

2Tbsp butter

2 Cloves garlic (minced)

1c Sushi rice

3-4Tbsp Gruyére cheese (grated with a microplane)

**Directions:**

1. Squeeze the juice out of the kimchi using your hands to make 1/2 cup of juice and then weigh out 100 grams of squeezed kimchi. Mince the kimchi.

2. Pour the vegetable stock into a pot and bring to a simmer over high heat. Turn down to low to keep warm.

3. In another pot, add the lard and garlic and saute until fragrant.  
  
4. Add the minced kimchi and continue sauteing until the kimchi is translucent.

5. Add the rice and stir until the rice has evenly absorbed all the oil.

6. Add the kimchi juice along with a ladleful of hot vegetable stock and stir the rice until most of the water has been absorbed.

7. Continue adding vegetable stock a ladleful at a time and stirring until the rice is your desired consistency. You may not need all the stock.

8. When the rice is done, add the grated Gruyère and stir into the risotto. Serve immediately.