

THANKSGIVING SPECIAL

bon appétit

NOVEMBER 2008

R.S.V.P. / readers' favorite restaurant recipes

I had two meals at San Diego's Ivy Hotel, at their restaurant **QUARTER KITCHEN**. The bass with mushroom risotto was so good that I ordered it both nights.

—Jonas Avila • Lansing, MI

striped bass with mushroom risotto

6 SERVINGS/

SAUCE

- 3 8-ounce bottles clam juice
- 1 cup heavy whipping cream
- ½ cup dry white wine, divided

MUSHROOM RISOTTO

- 6 cups (or more) low-salt chicken broth
- ½ cup (1 stick) butter, divided
- 6 tablespoons chopped shallots, divided
- 1 garlic clove, chopped
- 12 ounces assorted wild mushrooms (such as chanterelle, crimini, and stemmed shiitake), diced
- 1¼ cups arborio rice or other medium-grain white rice
- 1 cup dry white wine
- ⅓ cup chopped Italian parsley
- ⅓ cup grated Parmesan cheese plus additional for sprinkling

FISH

- 3 tablespoons olive oil
- 6 5-ounce striped bass fillets with skin

SAUCE/ Boil all ingredients in large saucepan until reduced to ¾ cup, about 15 minutes. Season with salt and pepper. **DO AHEAD** Can be made 1 day ahead. Cover; chill.

MUSHROOM RISOTTO/ Simmer broth in medium saucepan; keep warm. Melt ¼ cup butter in large skillet over medium-high heat.

Add 3 tablespoons shallots, garlic, and all mushrooms; sauté until mushrooms are soft and beginning to brown, about 10 minutes. Season with salt and pepper. **DO AHEAD** Can be made 1 day ahead. Cover and chill. Rewarm before continuing.

Melt ¼ cup butter in another heavy large saucepan over medium-high heat. Add 3 tablespoons shallots; sauté until soft, about 2 minutes. Add rice and stir 1 minute. Add wine and stir until almost dry, about 4 minutes. Add 1 cup broth; simmer 2 minutes, stirring occasionally. Add another cup broth; simmer 2 minutes, stirring occasionally. Add 2 cups broth and simmer 4 minutes, stirring occasionally. Add 2 cups broth, mushroom mixture, parsley, and ⅓ cup cheese. Simmer until creamy and rice is tender but still firm to bite, adding more broth by ¼ cupfuls if dry and stirring often, about 8 minutes. Season with salt and pepper.

FISH/ Meanwhile, preheat oven to 400°F. Divide oil between 2 heavy large ovenproof skillets; heat over high heat. Sprinkle fish with salt and pepper. Cook, skin side down, until skin is crisp, about 4 minutes. Transfer skillets to oven (do not turn fish over). Bake until fish is cooked through, about 4 minutes.

Rewarm sauce. Using handheld mixer, beat until slightly thickened and foam begins to form. Divide risotto among 6 plates; sprinkle with cheese. Top with fish, skin side up. Drizzle with sauce and serve.