SIMPLE LEMON RISOTTO

3 to 3-1/2 cups chicken broth

2 tablespoons olive oil

1 shallot, finely chopped

1 cup uncooked Arborio rice

1 garlic clove, minced

2 teaspoons grated lemon zest

1/4 teaspoon pepper

* In a small saucepan, bring broth to a simmer; keep hot. In a large saucepan, heat oil over medium heat. Add shallot; cook and stir until tender, 1-2 minutes. Add rice and garlic; cook and stir until rice is coated, 1-2 minutes.
* Stir in 1/2 cup hot broth and reduce heat to maintain a simmer. Cook and stir until broth is absorbed. Add remaining broth, 1/2 cup at a time, (a ladle works perfectly for this, no measuring needed) Simmer and stir until broth has been absorbed after each addition, until rice is tender but firm to the bite, and risotto is creamy. Remove from heat; stir in lemon zest and pepper.