

POLENTA



3 3/4 cups water
1/8 t pepper
1/2 cup parmesan cheese, grated

1/2 t salt
2 T butter
2 cups Homestead Gristmill Polenta

- ❖ Bring 2 cups water to a boil with the salt, pepper and butter.
- ❖ Mix polenta and parmesan with remaining 1 3/4 cups water, and gradually whisk this mixture into the boiling water.
- ❖ Whisk constantly until it returns to a boil, then lower heat and cook about 30 minutes, whisking frequently to prevent lumping. Be careful when whisking because polenta splatters.
- ❖ Serve hot, or pour into a bread pan or jelly-roll pan. Let cool till solid, then slice in 1/2-inch slices and fry in butter or oil.