



Red Clay Cook-Off Family Style



Creamy Italian Polenta

Ingredients:

9 C Water

2 ½ C Yellow Cornmeal or Polenta

1 ½ C Freshly Grated Parmesan Cheese

1 C 1% Milk, at room temperature

1 Stick (½ cup) Salted Butter, at room temperature, cut into 1/2-inch pieces*

Freshly ground black pepper

Pinch of salt

Directions:

Add 9 cups of water to a large, heavy pot and bring to a boil. Add polenta to a sifter while holding the sifter over a bowl or the pot. Gradually sift polenta into the water while slowly whisking to incorporate. Reduce the heat to low and cook, stirring often, until the mixture thickens and the cornmeal is tender, about 15 minutes. Remove the pot from the heat. Add the cheese, milk, and butter. Stir until the butter and cheese have melted. Season with salt and pepper, to taste. Right before serving, ladle marinara over polenta and top with optional garnishes such as marinara sauce, freshly chopped basil and parsley, grated parmesan and roasted garlic cloves.