

Creamy Polenta with Sage and Roasted Wild Mushrooms

Serves 10

Polenta:

3 ½ cup water
3 ½ cup chicken broth
2 tsp minced garlic
1 ½ cup polenta

Sage Garnish:

1 cup extra virgin olive oil
2/3 cup fresh sage leaves
Salt

1 ¼ cup crème fraîche
2 oz. shredded Monterey Jack cheese (1/2 cup)
2 oz. freshly grated Parmesan cheese (1/2 cup)
6 tbsp unsalted butter, melted
½ tsp salt
¼ tsp ground pepper

Preheat oven to 350. Bring water, broth, and garlic to a boil in a large, oven proof, sauce pan over medium-high heat. Slowly mix in polenta. Reduce heat to medium and cook for 5 minutes, stirring constantly. Cover and place in oven. Bake until thick but still creamy, stirring occasionally – about 45 minutes. Note: add more water if mixture becomes too dry.

Heat oil in a small skillet over medium-high heat. Add sage leaves. Fry until crisp – about 10 seconds! Drain on paper towel. Season with salt and set aside.

Combine polenta, crème fraîche, cheeses, butter, salt, and pepper.

To serve: put polenta on plate. Top with roasted mushrooms and garnish with sage leaves.

Roasted Mushrooms:

16 cloves garlic, thinly sliced
6 tbsp olive oil
6 tbsp balsamic vinegar
6 sprigs fresh rosemary, chopped
6 sprigs fresh thyme, chopped
2 lb large fresh shitake and/or cremini mushrooms
½ tsp salt
¼ tsp ground black pepper

Preheat oven to 425. Line two baking sheets with foil. Combine garlic, olive oil, vinegar, rosemary, thyme in a large mixing bowl. Add mushrooms and toss to coat. Season with salt and pepper. Arrange mushrooms in a single layer on baking sheet. Roast until mushrooms are tender and crisp around edges – about 25 minutes.