

Polenta

Ingredients

Olive oil	1 tbsp
Red onion	1 ¼ cup, minced
Green onion	12, thinly sliced
Water	3 cups
Milk	3 cups
Thyme, dried	3 tsp
Kosher salt	1 tsp
Fresh ground pepper	1 tsp
Unsalted butter	¼ cup
Polenta, quick cooking	1 ½ cups
Asiago cheese	1 cup, grated

Preparation

- Heat oil in large, heavy, deep saucepan.
- Add red onion and green onion and sauté over medium heat until wilted – about 5 minutes.
- Add the water, milk, thyme, salt, pepper and butter. Bring mixture to a boil.
- Adjust the heat to a simmer. Pour polenta in with one hand while whisking with the other to prevent any lumps from forming.
- When all polenta is whisked in, change to a long-handled wooden spoon and stir until polenta thickens and absorbs all liquid. Lower heat if necessary. Cooking time should range from 10-15 minutes.
- Remove pan from heat and stir asiago cheese into hot mixture.
- Polenta can be served immediately or spread evenly into a buttered sheet pan and chilled for later use.
- If polenta is chilled, it may be cut into serving pieces and sautéed, grilled or baked in the oven.
- Serve hot.