

Polenta w. Chorizo

Ingredients:

2 quarts Water
2 tsp fine Salt
2 cups Polenta
6 tbsp Butter, divided
1 cup freshly grated Parmigiano-Reggiano cheese, plus more for garnish
Mexican Chorizo

Instructions:

Bring water and salt to a boil in a large saucepan; pour polenta slowly into boiling water, whisking constantly until there are no lumps.

Reduce heat to low and simmer, whisking often, until polenta starts to thicken, about 5 minutes.

Polenta mixture should still be slightly loose.

Cover and cook for 30 minutes, whisking every 5 to 6 minutes.

When polenta is too thick to whisk, stir with a wooden spoon.

Polenta is done when texture is creamy and the individual grains are tender.

Turn off heat and gently stir 2 tbsp butter into polenta until butter partially melts; mix ½ cup Parmigiano-Reggiano cheese into polenta until cheese has melted.

Cover and let stand for 5 minutes to thicken.

Stir polenta and transfer to a serving bowl.

Top polenta with remaining 1 tbsp butter and about 1 tbsp freshly grated Parmigiano-Reggiano cheese for garnish.

Chorizo – This will be used to top the polenta.

5 minutes prior to serving polenta, in a separate pan brown the chorizo.

Don't over cook.

We want to use grease as a mixture of the sausage topping.

The grease blends well with the polenta.

<https://www.allrecipes.com/recipe/234933/how-to-make-perfect-polenta/>