

CANNA'S FEAST

PARMESAN POLENTA

SERVED WITH BRAISED KALE, CHICKPEAS AND BACON

YIELD: 6 -8 SERVINGS

Ingredients:

6 Cups Water
2 Teaspoons Salt
1¾ Cups Yellow Cornmeal (course for Polenta)
3 Tablespoons Butter
1½ Cups Parmesan Cheese
Salt, Kosher or Sea
Pepper, Freshly Ground

Method:

1. Bring 6 cups of water and salt to a boil in large, heavy saucepan.
2. Gradually add the cornmeal while whisking constantly.
3. Reduce the heat to low and continue cooking while stirring until the mixture thickens and the cornmeal is tender, about 15 minutes.
4. Remove the pan from the heat. Add the butter and cheese, and stir until melted.
5. Season with salt and pepper (to taste).
6. Cover the pot of polenta with a lid or aluminum foil and allow the pot to rest off of the heat for 10 minutes so the polenta will fully hydrate.
7. Serve.