

Basic Polenta

Cook Time:25 min:

6 servings

Ingredients

6 cups water

1 3/4 cups yellow cornmeal

1 tablespoons olive oil

½ cup shredded parm cheese

Directions

Bring 6 cups of water to a boil in a heavy large saucepan. Add 2 teaspoons of salt. Gradually whisk in the cornmeal. Reduce the heat to low and cook until the mixture thickens add shredded parm cheese stirring often, about 15 minutes. Turn off the heat. Spread on baking pan cool cut into shapes and grilled as needed