



CHEESY POLENTA

WHISK
SMALL POT

EQUIPMENT:

INGREDIENTS: 1 1/4 CUPS CORNMEAL
4 OZ. HHF TAPENADE
4 CUPS WATER OR STOCK OF CHOICE
4 OZ. MELTING CHEESE OF YOUR CHOICE
1 TEASPOON SALT
1 OZ. COLD BUTTER

METHOD: FIRST

BRING 4 CUPS OF WATER OR YOUR CHOICE OF STOCK TO A BOIL AND STIR IN THE SALT.

SECOND

STIR THE POT WITH THE WISH AND GRADUALLY POUR THE CORNMEAL INTO THE POT. STIR CONTINUOUSLY UNTIL ALL OF THE CORNMEAL IS IN THE POT. REDUCE THE POT TO A SLIGHT SIMMER AND COOK UNTIL THE CORNMEAL IS TENDER. THIS WILL TAKE ABOUT 10 - 15 MINS. STIR OFTEN.

THIRD

ONCE TENDER, ADD THE TAPENADE TO THE POT AND STIR. ONCE INCORPORATED, GRADUALLY ADD THE CHEESE UNTIL FULLY MELTED. TAKE OFF THE HEAT AND ADD THE BUTTER AT THE LAST MINUTE BEFORE SERVING. MIX UNTIL MELTED AND ENJOY!