

Polenta

Recipe by: foodnetwork, modified by the O'Connor clan

Servings: 2

| Amount | Ingredient | Prep Notes |
|---------------|------------------|--------------------|
| 1 cup | milk | |
| 1 1/3 cup | half and half | divided |
| 2 tablespoons | butter | divided |
| 1/3 cup | coarse corn meal | |
| 1/2 cup | parmesan | grated or shredded |
| | salt | to taste |
| | pepper | to taste |

- combine milk, 1 cup half and half, 1 tablespoon butter, and corn meal in a medium saucepan. Add salt and bring to a boil, whisking constantly
- let boil for two to three minutes, then reduce heat to low and stir until corn meal no longer settles back to the bottom of the mixture
- cover the sauce pan and let cook over low heat for 30 to 40 minutes, stirring every 10 minutes
- once done cooking, stir in the remaining half and half and butter and add parmesan. Serve