



Recipe for: Easy Baked Polenta

From the kitchen of: Jeanette Germain

Heat the oven to 350 degrees. In a 2-quart Pyrex or ceramic baking dish, stir:

1 cup polenta

4 cups water

1 t. salt

Bake for 45 minutes. Remove from oven and stir in:

2 T. butter

Return polenta to the oven for 15 more minutes. Serve warm in a bowl with Marinara sauce and grated Italian cheese, sautéed mushrooms, or other topping of your choice. Can also remove and cool for later use.

Story

My Italian grandmother made polenta in a saucepan on the stove, with constant stirring, and sticky cleanup afterward. This recipe mostly eliminates the stirring and makes cleanup as easy as putting the pan in the dishwasher. The result is the same creamy, delicious comfort food.

I have been a vegetarian for 13 years. It has been a challenge to continue cooking many family recipes. My grandmother, for example, made her polenta with a meat sauce. Still, I think she would enjoy these toppings. She would certainly appreciate the time saved in preparation and cleanup.

