

Idaho Rosemary Polenta

Recipe adapted from: Ina Garten

Bob and Robin Young, Boise, ID

Total Time: 16 min **Prep:** 6 min **Cook:** 10 min **Yield:** 12 to 18 servings

Level: Easy

Ingredients:

1/4 lbs unsalted Butter

1/4 c Olive Oil

3 lg cloves *Garlic*, minced

1 t minced fresh *Rosemary Leaves*

1/4 t fine *Celtic Sea Salt*

1/2 t freshly ground *Tellicherry Black pepper*

3 c low sodium *Chicken Stock*

1/2 c *Heavy Cream*

1 1/2 c whole *Milk*

2 c Idaho Polenta from *Next Generation Organic Farm*

1/4 c grated *Parmesan*

Flour, olive oil, and butter, for frying

Directions:

Heat the butter and olive oil in a large saucepan. Add the garlic, rosemary, salt, and pepper and sauté for 1 minute. Add the chicken stock, heavy cream and milk and bring to a boil.

Remove from the heat and slowly sprinkle the Idaho polenta into the hot milk while stirring constantly with a whisk. Cook over low heat, stirring constantly, for a few minutes, until thickened and bubbly. Off the heat, stir in the Parmesan. Pour into a 9 by 13 by 2-inch pan, smooth the top, and refrigerate until firm and cold.

Cut the chilled polenta into 12 squares, as you would with brownies. Lift each one out with a spatula and cut diagonally into triangles. Dust each triangle lightly in flour. Heat 1 tablespoon olive oil and 1 tablespoon butter in a large sauté pan and cook the triangles in batches over medium heat for 3 to 5 minutes, turning once, until browned on the outside and heated inside. Add more butter and oil, as needed.

Serve immediately.