
Cheese Polenta

Windsor Family Cookbook

Windsor Vineyards, Windsor CA

Servings: 6

2 1/2 cups water

2/3 cup polenta (yellow cornmeal)

1 cup Dry Jack or Parmesan cheese, grated

salt (to taste)

pepper (to taste)

In a bowl, stir one cup of the water into the cornmeal, blending thoroughly.

In a saucepan, bring 1-1/2 cups of water to a boil in a saucepan. When it is boiling, gradually add the cornmeal mixture. Cook over low heat, stirring constantly, until the mixture bubbles and gets thick.

Blend in the grated cheese. Season with salt and pepper. Spoon the mixture into a greased nine-inch cake pan.

Broil the polenta under the broiler until it begins to brown.

Serve immediately.

Side Dishes

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 3mg Sodium. Exchanges: .