

*Notes - I love a bowl of creamy cheesy polenta on a cold evening. Sometimes I just have a bowl, but if you want to make it a meal, add roasted vegetables or meat.*

## **Cheesy Polenta**



*By Alison Mountford, contributing chef to RINewsToday.com*

- 5 Cups water
- 1 teaspoon kosher salt
- 1 ½ cups yellow corn polenta
- 3 Tablespoons butter
- 2-3 cups shredded cheese
- ¼ cup cream cheese

Bring 5 cups of water and 1 teaspoon kosher salt to a boil in a large pot. Pour 1 ½ cups of polenta slowly into boiling water, whisking constantly, until all polenta is stirred in and there are no lumps.

Reduce heat to low and simmer, whisking often, until polenta starts to thicken, about 5 minutes. Polenta mixture should still be quite loose. Cover and cook for 30-35 minutes, whisking every 5 to 6 minutes. Melt in 3 Tablespoons butter.

Switch to stirring with a wooden spoon if easier to stir. Gradually melt in the shredded cheeses and cream cheese. I like to use an assortment - mozzarella, cheddar, gruyere, havarti, provolone, etc. Anything that melts!

Serve with roasted veggies, fish or meat.