



4<sup>th</sup> of July 2007

## *Herbed Polenta*

*Stephanie Collins*

6 cups chicken broth  
2 tsp. salt  
1  $\frac{3}{4}$  cups yellow cornmeal  
 $\frac{3}{4}$  cup grated Parmesan  
cheese\*  
 $\frac{3}{4}$  cup whole milk  
6 Tbsp. unsalted butter

3 Tbsp. chopped fresh Italian  
parsley  
2 tsp. finely chopped fresh  
rosemary  
2 tsp. chopped fresh thyme  
leaves  
 $\frac{1}{2}$  tsp. ground pepper

Bring the chicken broth to a boil in a heavy large saucepan. Add salt. Gradually whisk in the cornmeal. Reduce the heat to low and cook until the mixture and the cornmeal is tender, stirring often, about 15 minutes. Remove from the heat. Add the cheese, milk, butter, parsley, rosemary, thyme, and pepper; stir until the butter and cheese melt. Transfer the polenta to a bowl and serve.

*\*You can also substitute goat cheese for Parmesan cheese.*