

Polenta with Roasted Garlic and Parmesan

The secret to making creamy polenta, which I learned at my grandmother's side, is to add the polenta very gradually, stirring constantly between additions. A sturdy, high sided saucepan works best.

2 ½ cups	Chicken stock	Bring the chicken stock to a slow simmer over medium heat in a deep, heavy-bottomed saucepan. Gradually add the polenta, ¼ cup at a time, and cook stirring constantly, for about 15 to 20 minutes, or until the polenta becomes creamy. If necessary, add more liquid. When the polenta is cooked, stir in the garlic, butter, cream and Parmesan cheese. Season with salt. Serve warm
1 cup	Polenta (coarse-grained cornmeal)	
1	Garlic Bulb, roasted	
1 Tbsp	butter	
2 Tbsp	Whipping Cream	
½ cup	Grated Parmesan Cheese	
	Salt to taste	