

Soft Polenta

Rick Joslin

1 cup Polenta
2 cups milk
2 cups chicken stock
2 teaspoons kosher salt
8 tablespoons butter, divided
1 cup grated parmesan cheese

Bring milk and chicken stock to a boil, add salt and stir to dissolve. While stirring with a whisk, drizzle in the polenta. Stir until it begins to thicken. Remove pan from the heat and stir in butter, 1 tablespoon at a time until melted. Stir in parmesan cheese until it is melted and serve.