

Vegetarian/Mushroom Polenta



- A: 2C milk
1t salt
1 3/4C polenta
1T parmesan cheese
B: 1/2oz dried mushrooms, or 3oz fresh, exotic varieties
C: 2T butter
1# mushrooms, sliced
2c garlic, minced
1t thyme
D: 3T butter
1T soy sauce
E: 1T heavy cream
1T olive oil
Pepper
F: 4T butter
1. Bring (A) to boil in pot, reduce heat to low, add (B), stir until starting to absorb and not clumpy, about 3 minutes. Simmer 45 minutes, adding milk if needed to

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- maintain consistency of pudding.
- Place (B) in small bowl and cover with 1/2C boiling water. Steep for 20 minutes, remove mushrooms and chop. Reserve broth.
 - Saute (C) along with chopped mushrooms. Once starting to brown, add reserved broth to deglaze. Reduce by 1/2, add (D), once combined well, add (E).
 - Add (F) to polenta and stir to combine. Assemble bowls with polenta, followed by mushrooms.
- Servings: 6

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