

From the kitchen of David and Jennifer Deaven

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



## Vegetarian/Mushroom Polenta

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- maintain consistency of pudding.
2. Place (B) in small bowl and cover with 1/2C boiling water. Steep for 20 minutes, remove mushrooms and chop. Reserve broth.
  3. 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).
  4. Add (F) to polenta and stir to combine. Assemble bowls with polenta, followed by mushrooms.
- Servings: 6

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