



Garlic & rosemary polenta

Perfect for the cooler evenings when comfort food is in order

Recipe by Rose Ottavi-Kokkoris



**Serves 2 as a main,
or 4 as a side dish**



20 minutes

INGREDIENTS

- 1 cup cornmeal (polenta)
- 4 cups cold water (or 2 cups water and 2 cups milk)
- 1 teaspoon fine salt
- 2 cloves garlic, crushed
- Sprig rosemary, chopped very finely
- 3 tablespoons unsalted butter
- ½ cup freshly grated Parmigiano-Reggiano cheese

DIRECTIONS

1. Bring the water to almost boiling.
2. Turn heat down and add cornmeal and salt.
3. Stir in garlic and rosemary, stir over medium heat until thickened.
4. Stir in butter and parmesan.
5. Top with ragu, more parmesan, or steamed veggies and seafood.



Afternoons

with Joel Rheinberger
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