

Herb Polenta with Roasted Mushrooms

INGREDIENTS:

Prepared polenta
Mushroom mix
½ cup goat cheese, crumbled
½ cup Parmesan cheese, grated
Thyme sprigs, fresh



PROCEDURE:

- Arrange prepared polenta shapes in a baking dish (see Polenta recipe).
- Spoon mushroom mix over the polenta (see Mushroom Mix recipe).
- Top polenta and mushrooms generously with goat cheese and Parmesan cheese.
- Roast in 350° oven until cheese is browned.
- Garnish with thyme.

Serves: 8

Polenta

INGREDIENTS:

- 1 cup yellow onion, small dice
- 1 teaspoon extra virgin olive oil
- 2 tablespoons garlic, minced
- 4 cups hot water
- 2 cups milk, 2%
- 1 1/4 cup polenta (corn meal)
- 1 1/2 teaspoon thyme, dry
- 2 tablespoons parsley, washed, chopped
- 3 tablespoons Parmesan cheese, grated
- 2 tablespoons goat cheese, crumbled
- 1 tablespoon Kosher salt
- 1/4 teaspoon fresh ground black pepper



PROCEDURE:

- Prepare and measure all ingredients.
- Pre-heat oven to 350° with only the lower shelf in oven.
- Place onions, minced garlic, dry thyme and olive oil in an oven-safe sauce pot.
- Cook over medium heat for 8-10 minutes until onions soften.
- Whisk in hot water and milk.
- Cover and bring to a boil over high heat.
- CAUTION: Don't walk away. Mixture may boil over!
- Whisk in polenta.
- Keep whisking until polenta has "bloomed" and becomes thick and bubbly.
- Cover pot and bake in 350° oven for 25-30 minutes.
- Remove polenta from oven.
- Whisk in cheese, parsley, salt & pepper.
- Carefully pour polenta into ungreased Pyrex baking dish.
- Refrigerate covered for four hours.
- On large clean cutting board, invert Pyrex pan to remove polenta.
- Cut into even squares or triangles.
- Pan roast or grill polenta shapes until browned.

Serves: 8 to 10

Mushroom Mix

INGREDIENTS:

- 1 pound crimini mushrooms, washed, cut in quarters
- 1 pound portobello mushrooms, washed, cut in wedges
- 2 tablespoons extra virgin olive oil
- 2 teaspoons Kosher salt
- ¼ teaspoon fresh ground black pepper
- ½ teaspoon thyme or sage, dry
- 2 tablespoons balsamic vinegar
- 3 tablespoons garlic, minced
- ½ cup vegetable or chicken broth



PROCEDURE:

- Prepare all ingredients.
- Preheat oven to 350° with middle rack.
- Mix olive oil, salt, pepper, dry herbs and balsamic vinegar in a medium bowl.
- Add cut mushrooms and garlic and toss to coat evenly.
- Spread out mix evenly onto cookie sheet.
- Roast in 350° oven for 15 minutes.
- Remove mushrooms and mix with broth. Set aside.