

Polenta, Herbs, Cheese

Source: Bon Appetit, Sept. '99

Ingredients

- 6 $\frac{2}{3}$ cups Chicken Broth
- 2 teaspoons Fresh Marjoram, Minced
- 2 teaspoons Fresh Thyme, Minced
- 2 teaspoons Fresh Sage, Minced
- 1 each Garlic, Minced
- 1 teaspoon Salt
- 1 $\frac{2}{3}$ cups Polenta (coarse Cornmeal)
- 1 $\frac{1}{2}$ cups Sharp White Cheddar Cheese Grated (about 6 Oz)

Method

Combine broth, all herbs, garlic and salt in heavy large saucepan and bring to boil over med-high heat.

Gradually sprinkle in polenta, whisking constantly. Reduce heat to med-low, simmer until polenta is thick and creamy and begins to pull away from sides of pan, whisking often, about 25 minutes.

Add cheese; stir until cheese melts. Season with salt and pepper and serve.