

J. Rickards Winery



CREAMY POLENTA

Prep time: 2 min | Cook time: 8 min | Total time: 10 min | 6-8 servings

Recommended wine pairing: *J. Rickards Viognier* or preferred red, depending on topping

INGREDIENTS

- 2½ cups high quality chicken stock
- 2 cups half-and-half
- ¾ cup fine cornmeal
- ¼ cup Italian mascarpone (or cream cheese)
- ¼ cup grated parmesan cheese
- kosher salt and freshly ground pepper

DIRECTIONS

- 1 Pour the stock and half-and-half into a large saucepan and bring it just to a boil, stirring. Lower the heat and, while whisking constantly, slowly sprinkle the cornmeal into the liquid. Simmer on low heat for 6-8 minutes, stirring almost constantly with a wooden spoon, until the polenta is thick and smooth.
- 2 Take off heat and stir in the mascarpone, parmesan cheese, 1 tsp salt and ½ tsp pepper (or more, to taste).
- 3 Serve alone, or topped with something saucy like our Braised Short Ribs or Mediterranean Chicken Ragù!