

## Cheesy Polenta

Recipe by: Food Network Melissa d'Arabian, modified by the O'Connor clan

Servings: 4

Amount	Ingredient	Prep Notes
1 cup	milk	
4/3 cups	half & half	divided
2 tablespoons	butter	divided
1/3 cup	polenta	can substitute coarse corn meal or corn grits
1/2 cup	grated Parmesan	

- in saucepan, add milk, 1 cup half & half, 1 tablespoon butter, and polenta
- bring to boil over medium high heat, whisking constantly; boil for 2-3 minutes
- turn heat to low and continue whisking until polenta has thickened enough that it doesn't settle back to the bottom when you stop stirring
- cover and simmer, stirring every 10 minutes, for 30-40 minutes
- stir in remaining 1 tablespoon butter, remaining 1/3 cup half & half, and Parmesan; salt and pepper to taste