

POLENTA WITH SUN-DRIED TOMATO SALSA

Polenta

Vegetable oil for coating baking dishes
5 1/2 cups water
2 teaspoons salt
1 cup polenta
2/3 cup heavy cream
2 cups parmesan cheese

Salsa

(mix ingredients in a small bowl):
2 1/2 cups drained (oil-packed), sun-dried tomatoes,
julienned
6 tablespoons fresh chopped basil
2 tablespoons balsamic vinegar
2 teaspoons minced garlic
1/2 teaspoon pepper

- 1 Brush two 8"x8"x2 1/2" glass baking dishes with oil.
- 2 Bring water and salt to a boil in a heavy medium sauce pan over medium heat. Add polenta stirring. Reduce the heat, letting simmer 10-15 minutes, stirring frequently. May have to keep a lid on as polenta "pops."
- 3 Add cream, using whisk to incorporate. Cook, until the consistency is soft and thick, about 10 minutes.
- 4 Remove from heat and add the parmesan cheese, stirring.
- 5 Pour polenta into baking dishes, spreading evenly. Refrigerate until chilled.
- 6 Cut into 72 1"x1" squares. Place each square on a foil or parchment paper lined baking sheet (can place fairly close to one another). Top each square with 1/2 teaspoon of the salsa. Refrigerate until needed.
- 7 Bake until warm in a 300 degree oven (about 10 minutes). Enjoy!