



HERBED POLENTA IN JELLY ROLL PAN

Ingredients:

Polenta
Water or broth
Cube of butter
Grated cheese
Herbs
Salt & pepper



Tools:

2 cutting boards, 2 ea. 2x, knife, skillet, spoon, ladle, jelly roll pan

Methodology:

Mix water or broth with cube of butter added and bring to boil. When water is boiling, add the add polenta and herbs and cook according to package instructions. Mix in cheese, herbs, and salt and pepper, and pour onto greased jelly roll pan, then top with more cheese. Bake at 350 for 30 minutes- let cool and cut with cookie cutter squares for gratin.