



Polenta with Goat Cheese

4 Tbsp. salted butter
1/2 onion, diced
6 sprigs of chopped thyme leaves
1 pint of chicken stock
1 pint of Half and Half
1 cup Half and Half
1 1/2 cup polenta
3 oz. goat cheese

In a medium saucepan, saute the onion in butter until soft. Add thyme and cook until fragrant, about 30 seconds. Add in the water and half & half and bring to a boil, **but watch closely, as it can quickly boil over.** Next add in the polenta, whisking constantly until it's well incorporated. Cover and simmer for 20-25 minutes, stirring occasionally. Once the polenta has thickened, fold in the goat cheese and remove from the heat. The mixture will thicken more as it cools. Add milk if it gets too thick or when reheating.

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