

Swiss Cheese Polenta

Swiss cheese, Parmesan cheese, and basil make this updated version of Italian polenta rich and inviting. Serve it plain or with Tomato-Basil Sauce (see recipe, below) or your favorite purchased gluten-free pasta sauce.

WHAT YOU NEED:

- 1½ cups shredded Swiss cheese
- ½ cup grated Parmesan cheese
- 1½ teaspoons dried basil, crushed
- 2¾ cups water
- 1 cup yellow cornmeal
- 1 cup cold water
- ½ teaspoon salt
- 1 recipe Tomato-Basil Sauce (see below)

TO MAKE THE RECIPE

- 1 In a medium bowl stir together Swiss cheese, Parmesan cheese, and basil. Set aside. In a medium saucepan bring the 2¾ cups water to boiling.
- 2 Meanwhile, in another medium bowl stir together cornmeal, the 1 cup cold water, and the salt. See Photo A. Stir until combined.

TOMATO-BASIL SAUCE:

In a medium saucepan stir together one 15-ounce can diced tomatoes with their juices, 2 tablespoons chopped fresh basil, and ½ teaspoon garlic salt. Simmer about 10 minutes or until reduced and thickened. Makes 1 cup sauce.



- 3 Slowly add the cornmeal mixture to the boiling water, stirring constantly. See Photo B. Reduce heat to low and cook for 10 to 15 minutes or until mixture is very thick, stirring occasionally. See Photo C.
- 4 Pour one-third of the hot mixture into a greased 8x8-inch baking dish. Sprinkle with half of the cheese mixture. See Photo D. Repeat layers, ending with the hot mixture. Cool for 1 hour. Cover and chill several hours or overnight or until firm.
- 5 Preheat oven to 350°F. Bake polenta, uncovered, about 40 minutes or until lightly browned and heated through. Let stand for 10 minutes before serving. Serve with heated Tomato-Basil Sauce. Serves 9.

