Perfect Polenta

Make-ahead · Serves a crowd · Serves 4–6

Ken's note: TBD

Ingredients

- 1 cup cornmeal
- 4–5 cups water or stock
- 4 Tbsp (½ stick) butter
- Salt

Method

1. Put the cornmeal, water or stock, and butter in a Dutch oven and stir. Set it in a 350°F oven (no need to preheat) and cook 30 minutes. Stir, then cook 15 minutes more, or until it’s as thick as you like. Taste and salt at the end.