

Featuring Tennessee Gourmet® Products

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Polenta & Wild Mushrooms

1½ cups yellow onion, course chop	2 quarts chicken or veggie broth
1 cup white mushrooms, course chop (8 ounce package)	12 ounces polenta, coarse grain
1 Tbsp. garlic, fine dice	Pepper to taste
2 ounces dried porcini chop coarse, rinsed and soaked in water	1 pint heavy cream
5 Tbsp. Extra Virgin Olive Oil (EVOO)	½ cup aged Asiago or Fontine, fine grate
4 tsp. fresh basil, fine dice	8-10 wild mushrooms (i.e., chanterelles, portabellas, hedgehogs, creminis)
½ tsp. Tennessee Gourmet® Savory Beef Rub	

Sauté the onions, white mushrooms, garlic, Savory and the porcini in 4 tablespoons of EVOO until lightly colored. Add stock and bring to a boil.

Slowly stir in polenta. Simmer for 10 minutes, stirring regularly. The polenta should be thick and creamy. Add more stock if needed. Adjust the seasonings and keep warm.

Just before serving, add cream and cheese, stirring vigorously.

Sauté the wild mushrooms in the remaining olive oil until tender. Spoon the polenta onto warm plate and garnish with the wild mushrooms.