



## **Polenta Cicchetti**

### **From the "All Things Venetian" Event**

#### **Ingredients:**

1 cup polenta ( Use Golden Pheasant brand if possible)  
4 cups water (you can substitute chicken stock for all or part of the water)  
¼ teaspoon salt (if using chicken broth, reduce the salt)  
2 tablespoons of butter, plus extra for coating the pan  
Shredded Monterey Jack cheese

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#### **DIRECTIONS:**

In a deep pot, bring water and salt to a boil  
With a wooden spoon, gradually add the polenta to the salted water, stirring constantly until thickened (about 25 minutes). Blend in butter.

Spread warm polenta into a buttered casserole dish to about a 1" thickness. Add a generous layer of shredded Monterey Jack cheese on top.

Place in a warm oven (350°) until cheese is melted. Or, you can put it under the broiler until the cheese is melted and golden brown.

Cut into small squares and serve as an appetizer.