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Native Sweet Corn Polenta

INGREDIENTS:

- 4 TB unsalted butter
- 1 cup diced leeks, washed well
- 2 cups fresh corn kernels
- 2 cups whole milk
- 3 cups chicken broth
- 1 cup corn meal
- 3 TB grated parmesan cheese
- Salt & pepper to taste

PROCESS:

Toss corn kernels in 1 TB corn oil and roast on baking sheet at 400 degrees for 20 min. Cool.

Melt the butter in a med. saucepan, over med. heat.

Saute diced leeks 2-3 minutes, add roasted corn and cook 2 minutes. Add milk and broth and bring to a simmer. Slowly stream the corn meal in, whisking constantly to prevent lumps. When all corn meal has been added, lower the heat and stir constantly 4-5 minutes until cornmeal is smooth and not grainy. Add remaining butter and parmesan and cook 4-5 minutes longer.