



## Rosemary Polenta with Caramelized Onions

*For Caramelized Onions:*

3 medium onions, sliced thin

3 T olive oil

3 T butter

Heat butter and olive oil in a large sautee pan over medium-low heat until butter melts. Add onions and continue heating for 20-30 minutes until onions are brown and sweet. Set aside.

*For Rosemary Polenta:*

1/4 lb. (1 stick) unsalted butter

3 C chicken stock, preferably homemade

1/4 C olive oil

2 C half-and-half

1 T minced garlic (3 cloves)

2 C milk

1 t crushed red pepper flakes

2 C cornmeal

1 t minced fresh rosemary leaves

1/2 C good grated Parmesan

1/2 t kosher salt

Flour, olive oil, and butter, for frying

1/2 t freshly ground black pepper

Heat the butter and olive oil in a large saucepan. Add the garlic, red pepper flakes, rosemary, salt, and pepper and saute for 1 minute. Add the chicken stock, half-and-half, and milk and bring to a boil. Remove from the heat and slowly sprinkle the cornmeal into the hot milk while stirring constantly with a whisk. Cook over low heat, stirring constantly, for a few minutes, until thickened and bubbly. Off the heat, stir in the Parmesan. Pour into a 9 by 13 by 2-inch pan, smooth the top, and refrigerate until firm and cold.

Cut the chilled polenta into 24 squares, as you would with brownies. Lift each one out with a spatula and cut diagonally into triangles. Dust each triangle lightly in flour. Heat 1 tablespoon olive oil and 1 tablespoon butter in a large saute pan and cook the triangles in batches over medium heat for 3 to 5 minutes, turning once, until browned on the outside and heated inside. Add more butter and oil, as needed.

Top each of the polenta triangles with 1 tablespoon of caramelized onions.