

Rosemary Polenta with Roasted Tomatoes and Feta

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2 pints grape tomatoes
4 cloves of garlic
2 T olive oil
½ C crumbled Feta cheese
2 C chicken stock
2 C milk
2 t roasted garlic paste
(or 1 clove minced fresh garlic)

2 t dried rosemary
1 pinch of red pepper flakes
1 C yellow corn meal
1 T butter
¼ C grated parmesan cheese
Salt and pepper to taste

Preheat oven to 400°. Place tomatoes, 4 cloves of garlic, olive oil, salt and pepper into a 13" x 9" baking pan. Toss to coat. Roast for about 20 minutes, until the tomatoes burst. Place the tomatoes into a mixing bowl with the crumbled feta cheese and toss to combine. Set aside.

In a medium saucepan, combine chicken stock, milk, roasted garlic, rosemary, red pepper flakes, salt, and pepper. Bring to a simmer, then *slowly* whisk in corn meal, switching to a wooden spoon when the mixture gets too thick. Stir over medium heat for 5 to 8 minutes. Remove from heat. Add butter and parmesan cheese, stirring vigorously to combine. Let rest for 3 or 4 minutes while polenta sets up.

To serve, mound ¼ of the polenta on a plate. Create a well in the middle (*like you would for gravy in mashed potatoes*) and fill with ¼ of the tomato mixture. Serve along side grilled lamb chops or your favorite entrée.

Serves 4.

