



RWC Keystone Polenta

MAKES: 4 servings

TIMING: 45 minutes

INGREDIENTS:

- 1 cup stone ground cornmeal
- 4 cups stock or water
- 8 oz Keystone, finely shredded
- 1 lemon, zested
- 3 oz butter
- Salt and black pepper to taste



DIRECTIONS:

1. In a medium sauce pot, bring the stock/water to a boil. Once boiling, whisk in the cornmeal little by little to avoid clumps. Lower the heat to medium and whisk every few minutes for about 30 minutes.
2. Whisk in cheese, zest and butter. Season with salt and pepper to taste.
Enjoy!