Recipe for: Easy Baked Polenta

From the kitchen of: Jeanette Germain

Heat the oven to 350 degrees. In a 2-quart Pyrex or ceramic baking dish, stir:
1 cup polenta
4 cups water
1 t. salt
Bake for 45 minutes. Remove from oven and stir in:
2 T. butter
Return polenta to the oven for 15 more minutes. Serve warm in a bowl with
Marinara sauce and grated Italian cheese, sautéed mushrooms, or other topping of
your choice. Can also remove and cool for later use.

Story
My Italian grandmother made polenta in a saucepan on the stove, with constant
stirring, and sticky cleanup afterward. This recipe mostly eliminates the stirring
and makes cleanup as easy as putting the pan in the dishwasher. The result is the
same creamy, delicious comfort food.

I have been a vegetarian for 13 years. It has been a challenge to continue cooking
many family recipes. My grandmother, for example, made her polenta with a
meat sauce. Still, I think she would enjoy these toppings. She would certainly
appreciate the time saved in preparation and cleanup.