



## **Leek & Point Reyes Blue Cheese Polenta**

1 cup polenta

4 cups chicken stock or broth

2 tablespoons EVOO

2 large leeks, washed, white portion sliced thin in to rounds

1/3 cup best quality blue cheese, crumbled

1 teaspoon salt and fresh ground pepper to taste

Heat 1 tablespoon of EVOO over medium high heat, in a 3-4 quart sauté pan. Sauté leeks in EVOO for 6-8 minutes, until tender. Increase heat, add four cups of chicken broth to the sautéed leeks and bring to a boil. Add 1 teaspoon of salt. Gradually whisk in the

cornmeal. Reduce the heat to low and cook until the mixture thickens and the cornmeal is tender, stirring often, about 20 minutes. Turn off the heat. Add the second tablespoon of EVOO, and the blue cheese and stir until melted. Adjust seasoning and serve.

You can use vegetable stock instead. This can also be served as an appetizer

Serves 4-6