



<http://TheFrugalChef.com>

This recipe is for 8 servings.

8 cups salted water, boiling
2 cups yellow cornmeal
½ stick butter
1 ½ packages cream cheese (12 oz)

Slowly whisk in the cornmeal into the boiling water. Cook for 20 minutes, stirring occasionally and being very careful not to burn yourself with the splattering, hot polenta. Whisk in the butter. Cook for an additional 10 minutes and whisk in the cream cheese, a piece at a time. Whisk until creamy. Serve with braised or stewed meats.

©TheFrugalChef™