

## POLENTA WITH CHEESE

1 cup polenta  
Pinch of baking soda  
4 cups liquid; water, milk, or combination  
Parmigiano  
Fontina shredded or cubed  
Pepper

Combine liquid, baking soda, and polenta over medium heat. Stir constantly until very thick, probably at least 30 minutes. At the end melt the Fontina and add the Parmigiano. Add pepper, and salt if needed.

Milk will make the polenta more creamy than water. Better to use at least half milk. By cooking in a double boiler, one can stir less often.

A variation from Sue is to cook the polenta, and then add marinated sun-dried tomatoes, fresh oregano and rosemary, gorgonzola, and asiago or parmesan.