A Recipe from KnowGluten.me

Basic Polenta

Ingredients:

- 3 cups water
- 1 cup polenta
- 1/2 tablespoon salt

Directions:

1. In a medium saucepan, bring water to a boil
2. Reduce heat and whisk in polenta
3. Continue stirring with the whisk until polenta thickens (this takes about 5 minutes)
4. Pour into greased or Pam-sprayed 9" round cake pan or pie plate
5. Let set 10 minutes, polenta will become firm enough to cut slices
6. Serve with your favorite pasta sauce or as a side to fried eggs