

Creamy Polenta

This version of polenta is basically one that requires very little stirring; a good thing in my eyes!

4 cups water

1 tsp. salt

1 cup polenta (not quick-cooking)

2 Tbsp. unsalted butter

**If you like you can put a bit of fresh thyme in the polenta while it is cooking.

In a 3 quart heavy saucepan bring the water to a boil, add the salt. Whisk while adding the polenta in a thin stream. Cook over medium heat, whisking, 2 minutes. Reduce the heat to low; cover pan, then cook at a bare simmer for 45 minutes, stirring with a long-handled spoon for 1 minute every 10 minutes. Remove from the heat, whisk in the butter until incorporated.

**Polenta can be made 20 minutes ahead, kept, covered, at room temperature, if you allow it to stand longer it will solidify.