

Baked Polenta With Onions And Bacon

Joe liked it! The polenta is prepared in the microwave then finished in the oven. I think it would be excellent with chicken, perhaps Joe's Tuscan Chicken & a nice salad.

Makes 2 Servings

3 slices of lean bacon, chopped
2 medium onions, sliced thin
1 cup water
¾ cup chicken broth
¼ tsp. crumbled dried sage or ¾ tsp. chopped fresh sage
½ cup stoneground cornmeal or polenta
1 Tbsp. unsalted butter
¼ cup freshly grated Parmigiano-Reggiano, or other hard grating cheese

Preheat the oven to 400 F.

In a 2 – 3 quart microwaveable casserole with a lid, microwave the bacon, uncovered, on high, stirring after each minute, for 2 to 2 ½ minutes, or until it is almost crisp. Pour off all but 1 Tbsp. of the fat from the casserole & stir in the onions. Microwave the mixture, uncovered, on high, stirring every 2 minutes, for 8 minutes, or until the onions are softened but not browned; transfer the onion mixture to a bowl.

To the casserole add the water, broth & sage; whisk in the cornmeal, a little at a time, whisking until the mixture is smooth. Microwave the mixture, covered, on high, whisking after 3 minutes, for a total of 5 minutes, or until it is thickened & the liquid is absorbed. Stir in the butter, 2 Tbsp. of the cheese, half the onion mixture, salt & pepper to taste; divide the mixture between two gratin dishes or spread into a 3 cup gratin dish that have been buttered or sprayed with non-stick cooking spray.

Top the polenta with the remaining onion mixture, spreading the mixture evenly, sprinkle it with the remaining 2 Tbsp. cheese & bake in the middle of the oven for 15 minutes, or until the cheese is melted.