
KITCHEN CONNAISSEUR

Polenta and Sun-Dried Tomato Casserole



This dish is homey and comforting – perfect for a cold winter supper – and a nice change from pasta. For an informal supper serve it with a fresh green salad and your favorite Chianti. Serves 6 generous portions.

ingredients

1 Tbsp	<i>Roasted Garlic Olive Oil</i>
1/2 - 3/4 pound	Sausage - Italian
2 Tbsp	<i>Roasted Garlic Olive Oil</i>
1/2 cup	Shallots - minced
2	Green onions - finely chopped
2	Garlic cloves - minced
6 cups	Chicken stock - unsalted
2 cups	Cornmeal - yellow, coarse
1/2 cup	Parmesan cheese - preferably parmigiano-reggiano
1 Tbsp	<i>Herbs for Pasta & Pizza</i>
To taste	Salt - preferably fleur de sel
To taste	Black pepper - freshly ground
1 jar (500 ml)	<i>Sun Dried Tomato Sauce</i>
2 cups (8 ounces)	Cheddar cheese – shredded

instructions

1. Preheat the oven to 375° F.
2. Butter a 2-1/2 quart oven proof casserole.
3. To cook the sausages: In a skillet on medium heat – heat 1 Tbsp Roasted Garlic Olive Oil. Add the sausages and cooked until evenly browned on both sides. Remove the sausages from the skillet – draining any excess fat. Allow to cool and cut them into 1” slices.

4. To make the polenta: heat 2 Tbsp Roasted Garlic Olive Oil in a large pot on medium heat. Add the shallots and sauté, stirring, until soft and just beginning to caramelize (approximately 5 minutes.) Add the onions and garlic and cook for 1 minute longer, being careful not to brown the garlic. Add the chicken stock and bring to a boil. Slowly add the cornmeal in a thin stream, stirring constantly. Reduce the heat to medium low and stir until the mixture has thickened enough to leave the sides of the pan (about 10 minutes.) Remove from the heat. Add the Herbs for Pasta and Pizza, salt, pepper, and parmesan cheese to the polenta. Mix thoroughly.

5. To prepare the casserole: Pour half of the polenta into the bottom of the prepared casserole. Spread half of the Sun Dried Tomato Sauce over the polenta. Arrange half of the sliced sausages and shredded cheddar cheese over the top to create the first layer. Repeat to create a second layer. Place the casserole in the center of the preheated oven. Bake – uncovered - for 30 – 45 minutes or until simmering. Let stand at room temperature for approximately 10 minutes before serving.