**Fried Polenta with Marinara Sauce**

**Polenta:**

4 cups chicken stock

1 cup + 2 Tbsp yellow cornmeal

1 cup shredded parmesan cheese

1 oz. butter

Salt and pepper to taste

**Sauce:**

2 Tbsp. olive oil

2 garlic cloves, minced

¼ onion, minced

1 tsp. dried oregano

1 Tbsp. fresh basil, chopped

Salt and pepper to taste

2 cups chopped tomatoes

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.

**Day 2:**

1. Bring the chicken stock to a boil.
2. Stir in the cornmeal and cook on high for about 2 minutes, stirring well to make sure it doesn’t stick to the bottom.
3. Turn the heat down to low and continue to cook for another 15-20 minutes. Stir occasionally to make sure it doesn’t stick or burn.
4. The polenta will be done when it becomes very thick like grits. Once it achieves this texture, stir in the cheese and butter, season with salt and pepper, pour into a 9x13 pan, and put in the cooler to cool overnight.
5. While some of your group members are cooking the polenta, get a pot large enough to hold the sauce.
6. Heat the olive oil over medium high heat.
7. Add the onions and garlic, cook for about 4 minutes, or until the onions soften.
8. Pour in tomatoes and seasonings, turn down heat to medium, and cook for 10-15 minutes.
9. Use a potato masher or whisk to break up the tomatoes.
10. Adjust seasonings to taste.

**Day 3:**

1. Cut the polenta in whatever shapes you would like. Be careful not to make them too big or oddly shaped, or they will fry unevenly.
2. Put the cut polenta shapes in the fry basket and drop into the oil.
3. Cook until they are golden brown on all sides. Pay attention to them; you may need to flip once during cooking.
4. Once they come out of the oil, season with salt and pepper
5. Use the sauce for dipping.
6. Enjoy.