

Gorgonzola Polenta Croutons

Sally likes these on her salads.

Ingredients

- 2 1/2 tsp. vegetable bouillon concentrate
- 2 garlic cloves (2 tsp. minced)
- 1 1/2 cups yellow cornmeal
- 1 cup sour cream
- 1 cup shredded Parmesan cheese
- 1/2 cup shredded gorgonzola cheese
- 4 Tbsp. butter
- 1 tsp. kosher salt
- 1/4 tsp. white pepper
- 1 Tbsp. olive oil
- Flour for dusting



Equipment:

- Large oven-proof saucepan with lid (good for 350 degree oven)
- Cookie sheet
- Sauté pan

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<input checked="" type="checkbox"/>	Directions	Time
	Preheat oven to 350 degrees	
	Combine 2 1/2 tsp. vegetable bouillon concentrate with 2 1/2 cups warm water	1
	Mince 2 cloves of garlic to make 2 tsp. minced	2
	Shred 1/2 cup gorgonzola cheese	2
	In a large saucepan, bring 2 1/2 cups vegetable stock, 1 1/2 cups water, and minced garlic to a boil	3
	Stir in 1 1/2 cups yellow cornmeal, reduce heat, and simmer, stirring constantly	5
	Cover. Transfer to oven and bake	30
	Grease a cookie sheet	1
	Remove from oven and stir in 1 cup sour cream, 1 cup Parmesan, 1/2 cup gorgonzola, 4 Tbsp. butter, 1 tsp. Kosher salt, 1/4 tsp. white pepper.	3
	Pour mixture onto a greased cookie sheet. Allow to cool.	30
	Cut into crouton size	2
	Dust with flour	2
	Heat 1 Tbsp. olive oil in a sauté pan. Sauté croutons until golden brown.	3
	Total: 84 minutes	