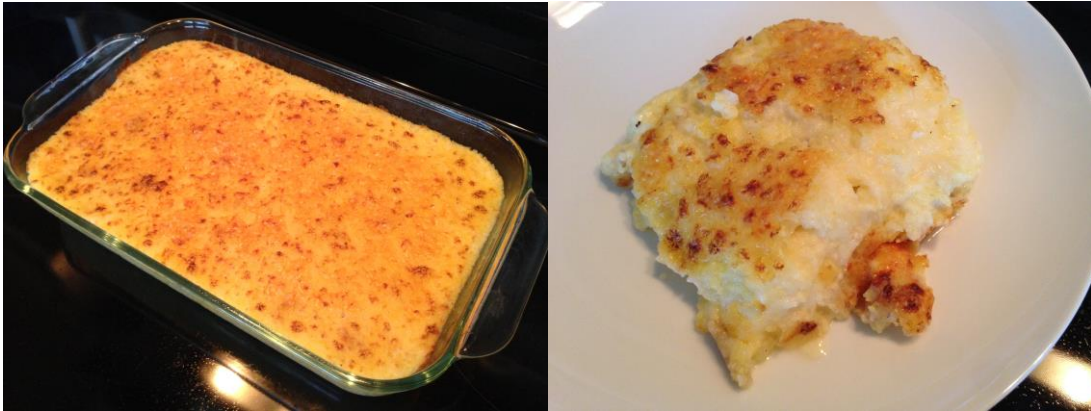


## POLENTA POTATOES

(YIELD: 6 SERVINGS IN 9"-BY-14" CASEROLE DISH)



### INGREDIENTS

- ½ stick unsalted butter, cut into pieces
- 3 medium sized yellow/gold potatoes
- ¾ cups heavy cream
- ¾ cups whole milk
- 1 stick of cooked yellow polenta (e.g., from Trader Joe's)
- Kosher salt
- 2 teaspoons of white pepper
- 1 cup shredded Parmesan or smoked Gouda cheese

### PREPARATION

1. Butter (or spray with a butter spray) a 9"-by-14" broiler-proof baking dish.
2. Cut out the blemishes or imperfections from the potatoes. Quarter the potatoes, add them to a pot with salted water to cover and boil until soft, about 25 minutes.
3. Mash the potatoes, transfer them to a large bowl and cool in the fridge.
4. Meanwhile, heat the cream, milk, and ¼ stick butter in a stock pot until warm. Add the polenta and salt to cook over medium heat. Stir continuously to prevent clumping until smooth and creamy, about 10 minutes.
5. Stir the pepper, ½ cup shredded cheese, and the remaining butter into the polenta. Add the polenta to the mashed potatoes and stir until thoroughly combined.
6. Transfer the polenta mixture to the prepared baking dish and spread it into an even layer. Cover the top with the remaining shredded cheese.
7. Preheat the broiler. Broil the polenta mixture until the top of the dish has browned, about 12 minutes. Serve immediately.