

Polenta with Corn and Thyme—adapted from Everyday Food

- 2 Tablespoons butter, divided
- 1 cup frozen corn
- 1 teaspoon fresh thyme leaves
- 1 cup milk
- 1 ½ cups water
- ½ cup fine yellow cornmeal
- ¼ cup freshly grated Parmesan cheese
- Salt and pepper to taste

In a large saucepan, melt 1 Tablespoon of the butter over medium-high heat. Add the corn and thyme and sauté until the corn is warmed through, about a minute.

Add the milk and water and bring to a boil.

Slowly whisk in the cornmeal. Cook stirring constantly, until the mixture is thick and creamy, 5-7 minutes.

Remove from heat and stir in the last Tablespoon of butter and the Parmesan cheese. Season and serve immediately.

Delicious with grilled steak, braised meats, or roasted chicken!