

# Creamy Polenta

## Ingredients

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6 c Milk  
1 1/2 t Salt  
2 T Olive Oil  
1 3/4 c Instant Polenta  
2 T Butter (softened)  
1/4 c Parmesan Cheese  
0 ds Ground Black Pepper

## Instructions

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Bring milk, salt, and oil to a slow boil in a large saucepan over medium heat. Gradually add polenta, whisking constantly. Reduce heat to low. Cook, stirring often, until thickened, about 3 minutes. Remove from heat. Stir in butter and Parmesan. Drizzle with oil, and season with pepper. Serve immediately.