



- 5 tbsp. unsalted butter
- 1 c. finely chopped onion
- 1/2 red bell pepper, seeded, deveined & finely chopped
- 1/4 green bell pepper, seeded, deveined & finely chopped
- 6 c. water
- 1 1/2 tbsp. salt
- 1/4 tsp. ground white pepper
- 1 1/2 c. polenta
- 1/4 c. minced fresh cilantro
- 1/4 c. minced fresh basil
- 1/4 c. minced fresh chives



In a large heavy saucepan, melt 1 tbsp. butter and cook the onion and bell peppers until the onion is translucent, about 1-2 minutes. Add the water, salt, pepper and the remaining 4 tbsp. of butter. Bring to a boil, then gradually stir in the polenta with a wire whisk. Reduce heat to medium low and cook the polenta for 25-30 minutes, stirring frequently. When the polenta is fluffy and thick, stir in the cilantro, basil and chives. Pour the polenta into a lightly oiled 8-inch square baking dish. Let cool to room temperature, then cut into desired shapes. Serves 6-8.