

Sauteed mushrooms with polenta



For 4 servings:

600 g mushrooms, sliced
2 tablespoons oil
3-4 cloves of garlic, mashed
dill (or parsley), finely chopped
salt and pepper, to taste

Fry the mushrooms for approx. 6-7 minutes, stirring occasionally until the moisture evaporate. Add the garlic, dill, salt and pepper and stir fry for another 2-3 minutes.

Polenta:

500 g cornmeal for polenta
1.5 liters of water
1/2 tsp. salt

Bring the water to a boil in a heavy large saucepan and add the salt. Sprinkle 2 tablespoons of cornmeal stirring continuously and cook for 1-2 minutes. Gradually whisk in the remaining cornmeal. Reduce the heat to low, cover and cook until the mixture thickens and the cornmeal is tender, stirring often, about 30 minutes, depending on the quality of the cornmeal (see the instructions on the package).