



## Slow Cooker Polenta

Prep Time: 15 min      Cook Time: 3 1/2 - 4 hours

8 cups milk

1 1/3 cups Fieldstone Organics Corn, freshly ground into cornmeal

3 tbsp butter

1/2 tsp salt

1 cup finely grated parmesan

3 tbsp good quality truffle oil (optional)

Brush insert of slow cooker with oil.

Stir milk with cornmeal, butter and salt in insert. Cover and cook on high, whisking well around sides of insert every hour until creamy but loose, about 3 1/2 hours. Keep polenta on warming function until ready to serve. Just before serving, transfer insert to a rack. Stir in cheese, then scrape polenta onto a serving platter. Drizzle with truffle oil. Recipe adapted from Chatelaine, November 2014.

