

POLENTA WITH GOAT CHEESE AND ROSEMARY

6 cups chicken stock, preferably homemade, plus more as needed	1 teaspoon finely chopped rosemary
2 cups polenta	2 tablespoons butter
6 ounces soft goat cheese, crumbled	Kosher salt and freshly ground black pepper.

1. Bring the stock to a boil in a large, heavy saucepan over high heat. Whisk in the polenta in a steady stream, then decrease the heat to medium. Cook, stirring with a wooden spoon, more constantly than you would think possible, until the polenta begins to thicken, approximately 10 minutes. (Keep stirring; otherwise the polenta will boil up and may splatter on your hand.)
2. Add the cheese and rosemary and stir for approximately 2 minutes. Stir in the butter, season with salt and pepper to taste and serve. It keeps well on the stove, though it thickens as it rests. If cooking before the chops are done, which is a smart idea, either remove from the heat at a thinner consistency or add a little more stock later. Serves 4 to 6. *Recipes adapted from Matthew Kenney.* ♦