Baked Polenta with Cheese

Polenta is cornmeal or ground corn. By baking it with cheese it hardens, making it easier to cut into squares.

Serves 50 adults

Ingredients

2 ½ gallons water
10 tablespoons butter
4 lb. polenta
13 ounces low-sodium cheddar, shredded
7 tablespoons grated parmesan (optional)
1 ½ cups 1% milk

Directions

1. Preheat oven to 350°F.
2. In a stock pot boil water and butter. Gradually add polenta while stirring. Stir constantly for approximately 20 minutes.
3. Add parmesan, half the shredded cheddar, and milk. Stir well to combine.
4. Oil hotel pans, and pour in polenta. Sprinkle remaining cheese on top, cover with film and foil, and bake for about 20 minutes unti cheese is melted on top.