

## Butternut Squash Polenta

Gourmet | December 2005



(photo by: Romulo Yanes)

**Yield: Makes 4 side-dish servings**

**Active Time: 25 min**

**Total Time: 25 min**

### ingredients

3/4 cup finely chopped onion (1 medium)

5 tablespoons unsalted butter

1 (12-oz) package frozen butternut squash purée (sometimes called winter squash; 1 1/2 cups), thawed

2 1/2 cups water

2 cups whole milk

1 1/4 teaspoons salt

1/4 teaspoon black pepper

3/4 cup instant polenta

1 oz finely grated Parmigiano-Reggiano (1/2 cup)

### preparation

**Cook onion in 3 tablespoons butter in a 10-inch heavy skillet over moderate heat, stirring, until very soft, about 8 minutes. Stir in squash and cook, stirring occasionally, 2 minutes.**

**Bring water, milk, salt, and pepper to a boil in a 4-quart heavy pot. Add polenta in a thin stream, whisking. Cook polenta at a bare simmer, stirring with a long-handled whisk and turning down heat as needed to prevent spattering, 5 minutes.**

**Stir in squash mixture and cook, stirring, 3 minutes. Remove from heat, then stir in cheese and remaining 2 tablespoons butter. Serve immediately.**