



Creamy Polenta with Sausage and Sautéed Mushrooms

Ingredients

- 1 cup cornmeal
- 2 cups milk
- 3 cups water
- 2 tablespoons butter
- salt to taste
- 1 tablespoon [Fustini's Gremolata Oil](#)
- ½ pound loose Italian sausage
- 1 shallot
- 2 cups mushrooms
- 1 tablespoon [Fustini's Citrus Oregano balsamic](#)
- ¼ cup parsley
- 1 teaspoon [Fustini's Pyramid Flake salt](#)

Directions

Step 1.

Heat water and milk to a boil and add cornmeal while whisking continuously. Keep at a simmer and continue to stir for 10 minutes until cornmeal is completely tender, adding more water as needed. When the polenta is cooked, finish it by adding the butter and salt.

Step 2.

Heat the Gremolata oil in a sauté pan and add sausage. Cook until golden brown and cooked through, then remove to a plate. Add in the shallots and sauté until translucent. Add mushrooms and sauté until just browned. Deglaze with the Citrus Oregano balsamic and add parsley and Pyramid Flake salt.

Spoon equal portions of polenta into 4 bowls and top with the sausage and mushrooms.