CHEF DANIEL BRUCE

Chef Daniel Bruce is the Executive Chef at Meritage in the Boston Harbor Hotel, where he boldly pairs culinary flavors to wine flavors.

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WILD MUSHROOM POLENTA

by **Chef Daniel Bruce**

Serves 2 as a main dish, 4 as a side dish

Three Part Recipe

1 Sauce

Ingredients.

4 cups	Chicken Stock
½ cup	Heavy Cream
	Salt and Pepper to taste

Preparation.

In heavy bottomed saucepan over medium high heat, reduce the chicken stock to one cup. Whisk in the heavy cream and simmer until the sauce thickens slightly. Season with salt and pepper. Remove from the heat and keep warm.

WILD MUSHROOM POLENTA (continued)

2 Polenta

Ingredients.

2 cups	Milk
4 tablespoons	Butter
½ cup	White Cornmeal
1 tablespoon	Fresh Herbs, chopped (preferably thyme, rosemary and/or parsley)
	Salt and Pepper to taste

Preparation.

In a large saucepan over medium high heat, bring the milk and butter to a gentle boil. Slowly pour in the cornmeal, whisking constantly to avoid lumps. Continue to whisk until the polenta starts to thicken. Simmer for 15 minutes over low heat, stirring occasionally. The polenta should be the consistency of thick porridge. Remove from the heat, and stir in the chopped herbs and salt and pepper. Cover and keep warm.

3 Mushrooms

Ingredients.

2 tablespoons	Cold Butter, cut into small chunks
1 pound	Assorted Wild Mushrooms, brushed clean and sliced (or use supermarket mushrooms)
1 teaspoon	Garlic, finely chopped
1	Shallot, peeled and thinly sliced
	Salt and Pepper to taste

Preparation.

Heat a large, heavy-bottomed sauté pan over high heat. When very hot, add the butter and quickly follow with the mushrooms, garlic, and shallots. Sauté, tossing occasionally to avoid burning, until the mushrooms are lightly browned, about 6 to 7 minutes. Season with salt and pepper.
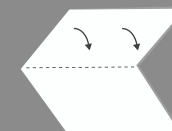
To serve, spoon mushrooms and sauce over polenta.

RECIPE CARD STAND

Follow these folding instructions to make a standing recipe card.
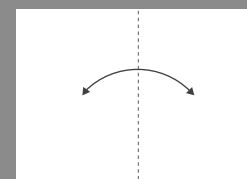
1. Fold the printout on the dotted line along the vertical axis

2. Fold in half again on the second dotted line

3. Stand the printout up like a tent