



Polenta Fries with Pesto Aioli

Featuring
ARMANINO BASIL PESTO

Polenta:

6 ½ cups Water
2 cup Polenta
2 tsp Salt
1 cup Parmesan
¼ cup Butter
Olive oil

serve.

Directions:

Brush an 18x26" sheet pan with oil.

Bring water to a boil. Gradually add polenta in a thin stream, whisking all the while. Bring to a boil, then simmer, stirring often, for 20-30 minutes. Add salt, parmesan & butter. Pour into sheet pan, cover with plastic & chill well.

Cut chilled polenta into little 'French fry' sticks. Place on oiled sheet pan & bake at 375 degrees for about 45 minutes, turning once, until crisp. Alternately – deep or shallow fry until crisp.

Garnish with parsley & red chili flakes & serve with Basil Aioli dipping.



Aioli:

1 cup Basil Pesto
1 cup Mayonnaise

Aioli Directions:

*Mix pesto & mayo together.
Refrigerate until ready to*