

# Spicy Polenta

*by Bob Bridges*

---

- 2 cups chicken broth
- 2 tbl butter or margarine
- ½ cup polenta (or grits or cornmeal)
- 1 tbs minced chili peppers (or adjust to your taste)
- 1 tsp ground cumin

Add the butter and cumin to the broth and bring to a boil; slowly add the polenta and cook for a few minutes until it is thick and bubbly. Pour polenta into a pan and refrigerate until it is cool. To serve, cut the polenta into squares and sauté in olive oil until the polenta is browned and heated through.