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Green-Chile Polenta

Courtesy of Peggy Raisglid, chef/owner of Lovin' Spoonfuls
2990 N. CAMPBELL AVE., STE. 120, 325-7766

- 1 cup cornmeal
- 3 $\frac{3}{4}$ cups water
- 2 tablespoons Earth Balance non-hydrogenated margarine
- $\frac{1}{2}$ cup tofu
- $\frac{1}{4}$ cup Soyco vegan parmesan cheese
- 1 clove garlic, minced or pressed
- $\frac{1}{2}$ teaspoon garlic salt
- $\frac{1}{8}$ teaspoon ground oregano
- $\frac{3}{4}$ teaspoon pepper
- 1 teaspoon hot sauce
- 1 cup frozen corn
- 1 cup diced green chiles
- 1 package Vegan Gourmet cheddar cheese, shredded
- tomato sauce (see recipe at right)

In a 2-3 quart pan, combine cornmeal with water. Bring to a boil over high heat, stirring often. Add margarine. Cover pan and reduce heat to low. Stir often until water is absorbed, around 5-6 minutes.

In a food processor mix tofu, parmesan, garlic, garlic salt, ground oregano, pepper, and hot sauce until smooth. Add mixture to the cornmeal. Add corn and green chiles. Mix and pour the mixture into a greased, shallow 9"x13" baking dish. Cover with the cheddar. Bake uncovered in a 350° oven for 40-45 minutes. Let stand about 5 minutes before topping with tomato sauce, then garnish with cilantro. Cut into pieces and serve.

TOMATO SAUCE

- 2 garlic cloves, sliced
- 1 tablespoon olive oil
- 2 cups chopped fresh plum tomatoes (or substitute canned chopped tomatoes)
- 1 tablespoon fresh basil or cilantro

Sauté the garlic in the oil. Add tomatoes and herbs. Heat through.