

Tuscan Polenta Bread- Mary Robichaud

1 ½ cups cornmeal
½ cup all purpose flour
2 Tbsp. sugar
1 Tsp. baking soda
¼ Tsp. salt
2 Tbsp. olive oil
1 ¾ cups half and half or light cream
2 eggs, lightly beaten
9 slices bacon or ¾ cup chopped pancetta, cooked crisp and drained
1 (8 oz) jar oil packed tomatoes, drained and snipped
1 Tbsp. chopped shallot
1 Tbsp. snipped fresh rosemary
Butter, softened (optional)

Preheat oven to 375 degrees.

In a medium bowl, stir together cornmeal, flour, sugar, baking soda and salt. Set aside.

Add 1 Tbsp. of the oil to a 10 inch cast iron skillet. Place in oven for 5 minutes. Remove skillet from oven; carefully swirl oil in pan to coat the bottom and sides of pan.

Meanwhile, for batter, in a large bowl, combine the half and half, eggs and remaining oil. Crumble bacon. Stir tomatoes, bacon, shallot and rosemary into egg mixture until combined. Add cornmeal mixture all at once to egg mixture. Stir just until moistened. Pour batter into hot skillet. Bake 30 to 35 minutes or until a wooden toothpick inserted near the center comes out clean.

Cut into wedges. Serve warm with softened butter , if desired.

Note- If you don't have a cast iron skillet, you can use a 9 inch round baking pan.