

# Grilled Polenta with Caramelized Onions & Wild Mushrooms

Corn-based dishes offer surprising wine possibilities, though they may not be the first meals that come to mind! Corn is actually a wonderful pairing with a flavorful, complex yet lighter bodied wine such as Tempranillo. The addition of shaved parmesan to finish these delicious caramelized onion and mushroom polenta rounds provides an added depth and complexity to complement the Tempranillo's earthier side.

## Ingredients:

18 oz pack pre-cooked polenta  
1/2 cup olive oil + oil for grill  
1/8 cup unsalted butter  
1 tsp kosher salt  
1 tsp sugar  
5 large yellow onions  
1/8 cup olive oil for mushrooms  
1 tbsp unsalted butter for mushrooms  
3 cloves chopped garlic  
1/4 cup dry white wine  
3 cups mushrooms (we like oyster, porcini and maitake)  
Salt & freshly ground pepper, to taste  
Freshly grated parmesan cheese, to taste



## Instructions:

Remove onion ends and slice into 1/4-1/2" thick strips. Combine 1/4 cup olive oil and 1/8 cup butter in a large frying pan over medium-low heat until melted. Add onions and let them cook, stirring occasionally until they reach a light golden color. Add salt and sugar and continue to cook, stirring more regularly, for about 40 minutes or until caramelized. Do not allow onions to burn. Season with additional salt and pepper, remove from pan and allow to cool.

Roughly chop mushrooms and discard any tough stems. Place 1/8 cup olive oil and 1 tbsp butter in a large frying pan over medium heat to melt, then add mushrooms and cook, stirring frequently, for 8 to 10 minutes until they begin to brown. Add in garlic and white wine, increasing heat to high. Cook for an additional 5 minutes until wine has evaporated. Remove from heat and season well with salt and pepper.

Preheat then lightly oil your grill top. Polenta will come in a log shape and should be sliced into 1/2" rounds. Brush each side of polenta rounds with remaining 1/4 cup olive oil and a sprinkling of salt and pepper, then grill until golden brown, about 3 minutes on each side. Arrange the polenta rounds on a serving platter or individual plates. Top each with generous spoonfuls of the caramelized onions and mushrooms, finishing with freshly grated parmesan.