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Host Suzanne Nance loves to explore Portland's foodie culture, and what better way than to go straight to the chefs of some of our most beloved restaurants!

Together, Suzanne and the culinary artists of the City of Roses will explore music through the idea of comfort food, provide recipes, and chat about the joy of cooking, all paired with lush, beautifully crafted music.



On this week's episode, chef Paul Davis of P's and Q's Market shares his recipe for Creamy Polenta. He recommends pairing this yummy dish with their Michelada for breakfast or Sunriver Brewing Company's Fuzztail Hefeweizen for lunch. Enjoy!

### Creamy Polenta by Paul Davis

*Chef Davis often makes this for his 1-year old son, Oscar: "He loves it! It is very simple, very home cook friendly and very versatile as a main course or side dish. It can be eaten for any meal of the day; topped with an egg in morning for breakfast, leftovers piled on for lunch, or topped with a meatball and marinara or chile adovada for your main course feast! I've even scrambled hard polenta into eggs to great success, folded in brown butter roasted parsnips, cooked it in coconut milk and most recently Oatly oat milk...to my great surprise that was fantastic!"*

Yield ≈ varies on batch size

Cook time ≈ 45 minutes

Ingredients: Try to use the finest quality you can find. This will truly make a difference as there are not too many ingredients and the milk and cornmeal's relationship will be truly special.

4 C whole milk  
1 C cornmeal  
2 tsp kosher salt

2 T unsalted butter  
1 C grated parmesan Reggiano  
Cream or whole milk to finish

Combine the cornmeal and salt in the same container. In a medium saucepan over medium high heat, gently bring the milk to a boil. Using the tips of your fingers pinch some cornmeal and let it fall out of your fingertips as you whisk it into the milk. Repeat this process until all the cornmeal is gone. This will take a minute or two. Keep whisking. Cover and reduce the heat to the lowest possible setting while still maintaining activity in the pot. If there are no bubbles turn the heat up a little. If it feels too vigorous turn it down. Cook for 45 minutes covered, whisking every 10 minutes for 1 minute.

Using your favorite wooden spoon, add the butter and stir until melted. Now add the parmesan and stir until combined. Add enough cream, half and half, or whole milk until you get a nice easy consistency. You should not be struggling to move your spoon around. Think country gravy or cream of wheat.

Serve topped with a farm fried egg and Mama Lil's & Arugula salad or whatever else floats your boat. It truly is a vehicle for most things. Of course, extra parmesan Reggiano as the final garnish never hurts!



**Chef Paul Davis**

Co-owner and chef, P's and Q's Market

I come from Kansas; my family's roots: the Appalachian Mountains. I've lived in Portland since 2003, and my wife Emily (pictured below) and I opened P's & Q's Market in 2013 with the goal of serving our community with good food and daily essentials. My greatest food inspirations are still rooted in my Grandma's cooking, Kansas City BBQ, and have expanded to include northern European cuisine specific to Ireland, Sweden, and Germany. The Pacific Northwest is nothing short of amazing for its growing season to say the absolute least! We are inspired by that pretty much every day.



Learn more at [psandqsmarket.com](http://psandqsmarket.com)