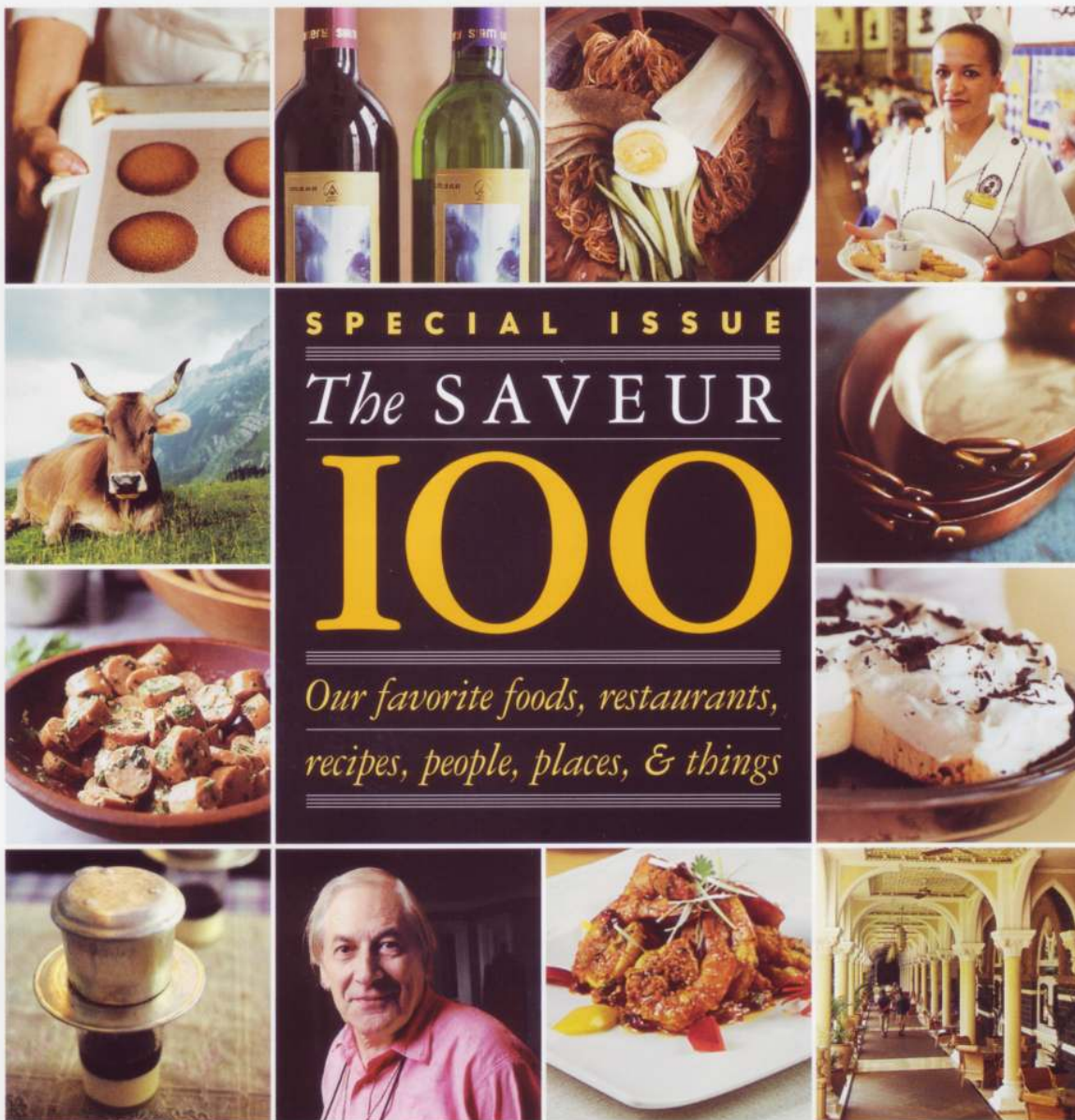




# SAVEUR

*Savor a World of Authentic Cuisine*



**PLUS:** *Sausage Tradition • America's First Celebrity Chef • New Orleans in a Glass*

## RECIPE

**Polenta e Gorgonzola***(Polenta with Gorgonzola)*

SERVES 6

FAVIO DE GUIDI, chef at Verona's Bottega del Vino, lets the heat of the just-grilled polenta melt the gorgonzola. We had better luck putting it briefly into the oven.

2 *tbsp.* extra-virgin olive oil  
Salt

1  $\frac{3}{4}$  cups polenta

1 lb. room-temperature gorgonzola dolce (young, unaged gorgonzola), rind removed, cut into small pieces

**1.** Grease a 9" x 12" pan with 1 *tbsp.* of the oil; set aside. Bring 8 cups salted water to a boil in a medium pot over high heat. Gradually add polenta, whisking constantly. Reduce heat to medium-low and cook, stirring often, until soft, 1–1½ hours. Season to taste with salt. Pour polenta into prepared pan and allow to cool for 10–15 minutes, then cover with plastic wrap and refrigerate until firm, 1–2 hours.

**2.** Preheat oven to 300°. Heat a charcoal grill until coals are hot, or heat a grill pan over medium-high heat until hot but not smoking. Cut polenta into 3" x 6" rectangles and coat each side with a thin film of the remaining oil. Working in batches if necessary, cook polenta, turning once, until crisp and charred on the edges, 3–5 minutes per side.

**3.** Transfer polenta to 6 heat-proof plates. Scatter equal amounts of cheese on top of polenta. Bake until cheese melts, 2–3 minutes. Garnish with slices of red bell pepper, orange, and parsley sprigs, if you like.

**CITY THAT PUTS ITS MONEY****WHERE ITS CITIZENS' MOUTHS ARE**

**78** TEN YEARS AGO, **BELO HORIZONTE**—the fourth-largest city in Brazil, with a poverty rate of nearly 40 percent—decided that none of its citizens should go hungry, ever. What's amazing is that this goal has largely been met: the efforts reach about 800,000 people, every day. An entire government department, the Secretaria Municipal de Política de Abastecimento, runs 32 separate programs. It gives away enriched flour at public health centers; stocks small grocery stores with fresh produce, meat, fish, and other basics at controlled prices; and runs the Restaurante Popular, a cafeteria that serves about 5,000 meals a day of rice, beans, vegetables, salads, and meats for one Brazilian real (about 30 cents) a plate. For its principles and its effective strategies, and for integrating these into mainstream city government, Belo Horizonte is to be admired—and should be emulated. ★

**BEST BOX****79**

The **CAJA CHINA**, or Chinese box, is a remarkable contraption: a metal-lined wooden cooker covered by a tray of hot charcoal, made in Miami and modeled after ovens used by Cuba's Chinese community for roasting whole pigs. Porkers cooked according to the directions end up crisp and brown, with sweet meat so tender you can cut it with a sultry smile. ★