**Polenta Lasagna with Venison Sausage**

Polenta:

1 ½ cups yellow cornmeal

4 cups water

2 teaspoons salt

4 tablespoons butter, cut into chunks

¼ cup grated Parmesan cheese

Sauce:

1 ½ pounds venison sausage

2 medium onions, peeled and chopped

2 cloves garlic, chopped

2 tablespoons olive oil

1 (6-ounce) jar artichoke hearts, drained, and finely chopped

1 (26-ounce) jar spaghetti sauce

2 teaspoons fresh oregano (1 teaspoon dried)

2 cups shredded mozzarella cheese

Pre-heat oven to 350 degrees. Spray 9x13-inch baking dish with non-stick spray. In baking dish, add cornmeal, water and salt. Let set for 3 minutes. Cover with plastic wrap, and cook in microwave on high for 6 minutes. Remove from microwave and stir in butter and parmesan cheese. Place back in microwave and cook on high for another 6 minutes.

Meanwhile, in a large skillet over medium heat high heat, sauté venison sausage, onion and garlic in olive oil for 5 minutes or until meat is no longer pink and onions are translucent. Add artichoke hearts, spaghetti sauce and oregano, increase heat and bring to a boil.

Pour sauce over cooked polenta, sprinkle with mozzarella cheese and bake in oven about 20 minutes until bubbly and brown.