

Cornbread Mini-muffins

Makes 4 dozen

I adapted my hush puppy recipe to make a snack at the social hour. I thought that a deep-fried hush puppy is best eaten hot and I knew that they would have to sit around for an hour or more so I decided to bake them in a mini-muffin pan. It worked well. There are three levels of heat in the Rotel; mild, hot, and original. I assumed that the original would be somewhere between mild and hot so I tried that but it was pretty spicy so I'm not sure.



Ingredients:

- 1 cup flour
- 1 1/3 cup cornmeal
- 2 Tbsp. sugar
- 1 1/2 tsp. baking powder
- 1/4 tsp. baking soda
- 1 1/4 tsp. salt
- 1/2 tsp. black pepper
- 3 ears of fresh sweet corn or 1 can of corn
- 6 Tbsp. unsalted butter, divided
- 3 eggs divided
- 1/2 cup buttermilk
- Half a small onion (1/4 cup minced)

- 1 can Rotel* diced tomatoes with green chilies-mild or original

Equipment

- Large bowl
- Mini-muffin pan
- Cooling rack

*Rotel is a brand of diced tomatoes with green chiles

Cornbread mini-muffins:

☑	Directions	Time (min)	
	Preheat oven to 425		
	Stir together dry ingredients	2	17
	Cut corn kernels from cob or use canned corn	5	
	Process corn in a blender or food processor	2	
	Transfer corn to the sauce pan. Cook over medium heat stirring frequently	8	
	Remove corn from heat. Cut 5 Tbsp. butter into the corn and stir to melt	2	
	Add buttermilk. Add two eggs plus yolk from the third. Discard or store third egg white. Whisk to incorporate	1	
	Add corn mixture, minced onion, and diced tomatoes.	2	
	Add corn to dry ingredients. Fold with spatula to combine.	1	
	Adjust thickness of batter. Add flour to thicken or buttermilk to thin.	1	
	Dip spoon in water. Use spoon to transfer batter to mini-muffin pan.	1	
	When light brown, remove from oven and transfer to a cooling rack. Repeat until all the dough is baked.	20	
	Total	45	