

## Recipe

### Muffins

# Roasted Pepper Corn Muffins

#### Equipment Needed

- Electric mixing bowl with paddle or mixing bowl with hand whip
- Non-stick muffin pans (mini preferred)
- Measuring cup set

#### Ingredients

- 5 TBS whole unsalted butter, soften at room temperature.
- $\frac{3}{4}$  cups sugar
- $\frac{3}{4}$  cup corn meal
- $\frac{3}{4}$  cup of eggs
- 1 TS of baking powder
- 1  $\frac{1}{4}$  cups of cream style corn
- 1 cup of diced green chilies canned or fresh poblano (fresh will add more heat)
- 1 cup of all purpose flour
- $\frac{1}{3}$  cup of shredded mild cheddar cheese
- Non-stick spray

#### Method

1. Place softened butter in mixing bowl
2. Add sugar and corn meal
3. Mix to incorporate the three items together making sure butter is soft
4. Add flour, baking powder, eggs — mix very well to incorporate all items
5. Add peppers, corn, and cheese — mix just enough to incorporate the last three items
6. Spray muffin pan with non-stick spray
7. Scoop 1 ounce into mini muffin pan (Teflon preferred)
8. Bake in a 350-degree oven for 15 to 20 minutes



## Chef Jon Anderson

There's nothing like an Arizona spring to breathe life into the Old West, and few who do it as flavorfully as Jon Anderson.

Anderson is the executive chef at Rawhide Western Town at Wild Horse Pass. On any given day he can be found tending to mesquite-grilled steaks and fixings, adding his personal touch.



To read more about Chef Jon Anderson visit our magazine page at [www.85239.com](http://www.85239.com).