

Canadian Bacon, Cheddar & Jalapeno Corn Muffins

Rose Product used: Canadian Bacon

Ingredients:

- 2 cups corn meal
- 1 cup flour
- 5 eggs
- 1/2 cup sugar
- 1 tsp. salt
- 1 tsp. baking soda
- 2 tsp. baking powder
- 1 cup buttermilk
- 1 cup small diced Rose Canadian Bacon
(to add extra flavor grill the canadian
bacon then dice and fold into batter)
- 1 tbs minced jalapeno peppers
- 1 tbs chopped cilantro
- 1 tbs chopped parsley
- 1 cup canned creamed corn
- 1 cup grated cheddar cheese

To make muffins:

Preheat oven to 325° F with rack in center.
Combine all ingredients in a mixer bowl with a
paddle attachment and mix on medium speed



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till well blended. Allow mixture to rest. Scoop
mixture into greased muffin tins. Bake until
golden brown or until toothpick comes out
clean from center. Makes approximately 12
muffins depending on pan size.

