

## LOESS HILLS JALAPEÑO CORN MUFFIN CUPS

- 1 box (7.5-8.5 oz.) corn muffin
- 1/4 cup all purpose flour
- 1 cup shredded cheddar cheese
- 3/4 cup sour cream
- Finely diced jalapeños to taste (1-3 tablespoons)

Combine all ingredients in a mixing bowl and mix by hand until all of the corn muffin mix is incorporated. Spoon mixture into muffin pan (muffin cups may be used).

Preheat oven to 350° and bake muffins for 14-16 minutes or until lightly browned. Remove from oven and immediately use a tart shaper or other tool to press down the center of muffins forming a cup. Move muffins from pan to a cooling rack.

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## LOESS HILLS CRAWFISH ÉTOUFFÉE

- 1 box of Luzianne étouffée mix
- 1 lb of crawfish tails

Prepare the étouffée mix according to package directions.

Serve hot scooped into the corn muffin cups.

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## LOESS HILLS HONEY BUTTER CORN MUFFIN CUPS

- 1 box (7.5-8.5 oz.) corn muffin
- 1/4 cup all purpose flour
- 1 cup shredded cheddar cheese
- 3/4 cup sour cream
- 5 T of honey butter mixture

Combine all ingredients (only 2-3 T of honey butter) in a mixing bowl and mix by hand until all of the corn muffin mix is incorporated. Spoon mixture into muffin pan (muffin cups may be used).

Honey Butter: Soften 4 tablespoons of butter and add 1 tablespoon of honey. Whip until they no longer separate when left to settle.

Preheat oven to 350° and bake muffins for 14-16 minutes or until lightly browned. Remove from the oven and immediately use a tart shaper or other tool to press down the center of muffins forming a cup. Move muffins from pan to a cooling rack.

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## LOESS HILLS ANDOUILLE SAUSAGE GUMBO

- 1 box of Zatarain's gumbo mix
- 1 lb of andouille sausage
- 1 lb of turkey sausage

Cube the sausages into small bite size pieces, and continue to prepare the gumbo mix according to package directions.

Serve hot scooped into the corn muffin cups.

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