

LOESS HILLS JALAPEÑO CORN MUFFINS

- 1 box (7.5-8.5 oz.) corn muffin mix
- 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 move muffins from pan to a cooling rack.

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LOESS HILLS HONEY BUTTER CORN MUFFINS

- 1 box (7.5-8.5 oz.) corn muffin mix
- 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 1-2 tablespoons 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 move muffins from pan to a cooling rack.

Remaining honey butter can be used on the warm or cooled muffins.

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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 with the corn muffins.

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LOESS HILLS SAUSAGE & SHRIMP JAMBALAYA

- 1/2 lb Seasoned sausage
- 2 cups Instant rice, uncooked
- 2 cups Water
- 1 (10 oz) can stewed tomatoes
- 1 (12 oz) pkg raw shrimp
- 2 T Minced onion
- 1/2 lb Chorizo sausage
- 2 T Chicken bullion
- 1 tsp Salt
- 1/4 tsp Thyme
- 1/4 tsp Chili powder
- 1/2 tsp Cayenne red pepper
- 1/4 cup chopped green pepper

Brown sausage; add other ingredients, except green pepper. Bring to a boil, stirring occasionally. Reduce heat, cover and simmer 10 minutes. Add green peppers and simmer for only a few minutes, then serve.

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