

07



## Chipotle-Cheddar Corn Muffins with Honey Butter



**MAKES 24  
MINI-MUFFINS**

2 *tblsp. melted butter  
for pans*

**Muffins:**

1 1/4 *cups  
all-purpose flour*

3/4 *cup cornmeal*

1/2 *cup sugar*

1 *tsp. kosher salt*

2 *tsp. baking powder*

2 *eggs, beaten slightly*

1 *cup buttermilk*

1 *tblsp. honey*

1/2 *cup heavy cream*

1/2 *cup frozen corn  
kernels, thawed*

3/4 *cup sharp cheddar  
cheese, grated*

3 *chipotle chiles,  
canned in adobo sauce,  
seeds removed,  
finely chopped*

2 *tsp. of adobo sauce*

4 *tblsp. melted butter*

**Honey Butter:**

1 *cup (2 sticks)  
unsalted butter*

3 *tblsp. honey*

1 *tsp. of adobo sauce*

1 *tsp. kosher salt*

## Chipotle-Cheddar Corn Muffins with Honey Butter

**Preheat oven to 350°F.**

Butter two mini-muffin trays to yield 24 muffins.

**Muffins:** Combine flour, cornmeal, sugar, salt and baking powder in a mixing bowl. In a separate bowl, whisk eggs, buttermilk, honey and cream. Stir in flour mixture until incorporated. Stir in corn kernels, cheese, chipotles and adobo sauce. Stir in melted butter.

Spoon batter into muffin tins until each well is half full. Bake 12-14 minutes, until golden and firm to the touch, or until a knife comes out clean. Cool slightly.

**Honey Butter:** In a food processor, combine butter, honey, adobo and salt. Pulse until smooth. Place in a small bowl and keep at room temperature until serving.

Run a thin knife around the sides of the muffins and unmold. Serve with honey butter on the side.

15

Ground Sirloin Sliders with  
Smoked Paprika Cheddar Cheese



## Ground Sirloin Sliders with Smoked Paprika Cheddar Cheese

### Cheese Mixture:

- 8 oz. sharp cheddar,  
grated
- 2 scallions, finely chopped
- 1 tsp. smoked paprika
- 1 tsp. kosher salt
- 1/4 tsp. cayenne
- 1/2 tsp. ground black  
pepper

### Sliders:

- 3 lbs. ground sirloin
- 2 tsp. kosher salt
- 1 tsp. ground black  
pepper
- 1/4 cup mayonnaise
- 24 2-inch rolls

### Optional Garnish:

- roma tomatoes
- butter lettuce
- ketchup

**Preheat oven to 375°F.**

**Cheese Mixture:** In a medium bowl, mix cheese with the scallions, smoked paprika, salt, cayenne and black pepper. Refrigerate smoky cheese mixture until ready to use.

**Sliders:** In a medium bowl, combine ground sirloin, salt and pepper. Stir in mayonnaise until incorporated. Divide the meat mixture into 24 equal portions and gently form into 2-inch patties. Using your thumb, make a small dimple in the middle of each patty. Place on a parchment lined sheet pan.

Heat a nonstick grill pan over medium-high heat. Working in batches, sear the sliders for one minute on each side. Transfer them to a sheet pan. When all sliders have been seared, transfer them to the oven to finish cooking, 4 minutes for medium rare.

**Rolls:** Slice rolls in half and wrap in aluminum foil. Warm in the oven for 10 minutes.

**Garnishes:** Slice tomatoes. Wash and dry lettuce.

**Serve:** Spoon a heaping tablespoon of the cheese mixture into the dimple of each burger. Return to oven, and cook 1-2 minutes more or to desired doneness. Transfer sliders to rolls. Garnish with tomatoes, lettuce and ketchup. Plate and serve.

09

Coconut Butter Cupcakes with  
Coconut Cream Frosting



**MAKES 24**  
**MINI-CUPCAKES**

2 *tbsp. melted butter,*  
(for muffin tins)

**Coconut Cake:**

1 *cup all-purpose flour*  
1/2 *tsp. baking powder*  
1/2 *tsp. kosher salt*  
1 *stick (1/2 cup) unsalted*  
*butter, softened*  
2/3 *cup sugar*  
1 *tsp. vanilla*  
2 *large eggs at*  
*room temperature*  
1/2 *cup whole milk at*  
*room temperature*  
3/4 *cups unsweetened,*  
*shredded coconut*

**Coconut Cream**  
**Frosting:**

1/2 *cup butter*  
3 *cups confectioner's*  
*sugar*  
2 *tbsp. coconut milk*  
1 *tsp. vanilla extract*  
1/2 *tsp. kosher salt*  
*Unsweetened shredded*  
*coconut, for garnish*

## Coconut Butter Cupcakes with Coconut Cream Frosting

**Preheat oven to 350°F.**

Butter two mini-muffin trays to yield 24 muffins.

**Cake:** Sift together flour, baking powder and salt. Set aside.

Beat butter with an electric mixer until creamy and pale in color, about 5 minutes. Gradually beat in sugar on high speed until the butter/sugar mixture is pale and fluffy, about 3 minutes. Add vanilla, and then beat in eggs, 1 at a time until well incorporated. (Mixture may look curdled and that is fine.)

Alternate adding the flour mixture and the milk in 3 batches on **low** speed. Mix just until batter is smooth. Fold in the coconut. Spoon batter into the muffin tins, until almost full. Bake in the middle of the oven until golden brown and a toothpick comes out clean, 10-15 minutes. Cool for 10 minutes then gently loosen the cakes and invert.

**Frosting:** Cream butter on high speed for 3 minutes or until light and fluffy. Add confectioners sugar, coconut milk, vanilla and salt. Mix together until smooth.

Frost each cupcake with the coconut cream frosting then dip in shredded coconut to garnish.