

A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## The Neelys' Cornbread Muffins

### Ingredients

- 2 eggs
- 1 cup corn meal
- 1 cup whole milk
- 1 cup flour
- 1 Tbsp. baking powder
- 1 tsp salt
- $\frac{1}{2}$  cup sugar
- $\frac{1}{2}$  stick butter
- $\frac{1}{4}$  cup honey

### Directions

Preheat your oven to 400 degrees F.

Into a large bowl, mix the cornmeal, flour, baking powder, sugar, and salt. In another bowl, whisk together the whole milk, eggs, butter, and honey. Add the wet to the dry ingredients and stir until just mixed. Place muffin paper liners in a 12-cup muffin tin. Evenly divide the cornbread mixture into the papers. Bake for 15 minutes, until golden.



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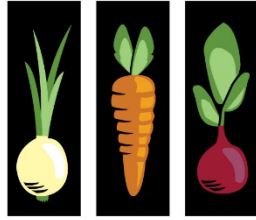
## Creamed Corn

### Ingredients

- 5 cups kernel corn
- 2 tsp celery seed
- 2 tsp corn starch
- 1  $\frac{1}{2}$  cup heavy cream
- 1 large shallot, minced
- 1 tsp onion powder
- 1 tsp salt
- $\frac{1}{4}$  cup butter
- Freshly cracked pepper to taste

### Directions

Melt the butter over medium high heat. Stir in the shallot and celery seed. Sauté until butter begins to bubble. Stir in the onion powder, salt, cornstarch, and 3-4 twist of cracked pepper. Stir in the corn and cream. Cook until heated through and serve.



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## Spicy Roasted Corn

### Ingredients

- 4 corn on the cob
- 4-5 sprigs cilantro, roughly chopped
- 2 jalapeno
- 1 rib of celery
- 1 tsp jalapeno salt (optional)
- $\frac{1}{2}$  tsp black pepper

### Directions

Heat your grill on medium-high setting. Place the corn on the cob, celery, and jalapeno on the grill. Close the lid. Grill the celery rib for 5 minutes. Mince and place in a mixing bowl. Grill the corn and jalapeno for about 15 minutes turning occasionally for even cooking. Remove from heat and allow to cool completely. With a knife, carefully remove the kernels off the cob and mince the jalapeno. (Remove seeds according to your heat preference.) Add to the bowl. Stir in the seasonings and cilantro.