

## # Cornbread Muffins: A Perfect Mix of Savory and Sweet for Your Summer BBQ

There's something about summer BBQs that calls for the perfect side dish, one that is easy to make yet flavorful enough to complement grilled meats and fresh salads. Cornbread muffins fit the bill perfectly. These delightful muffins are the ideal blend of savory and sweet, bringing out the best in your summer spread. Whether you're planning a picnic, a barbecue, or just a cozy dinner at home, these cornbread muffins are sure to be a hit with everyone.

### ## Ingredients

Before you get started, make sure you have all the necessary ingredients. Here's what you'll need:

- **Cornmeal**: The heart of cornbread, it gives the muffins their distinctive texture.
- **All-purpose flour**: Adds structure to the muffins.
- **Sugar**: To add a touch of sweetness.
- **Baking powder**: Ensures the muffins are light and fluffy.
- **Salt**: Enhances the flavor.
- **Milk**: Adds moisture, making the muffins tender.
- **Eggs**: Provides richness and helps bind the ingredients.
- **Butter**: Adds flavor and keeps the muffins moist.

### ## Instructions

Follow these simple steps to create delicious cornbread muffins that will be the star of your summer BBQ:

1. **Preheat and Prep**: Preheat your oven to 400°F (200°C). Grease your muffin tin to ensure the muffins don't stick.
2. **Mix Dry Ingredients**: In a large bowl, combine 1 cup cornmeal, 1 cup all-

purpose flour, 1/4 cup sugar, 1 tablespoon baking powder, and 1 teaspoon salt.

3. **Combine Wet Ingredients**: In another bowl, whisk together 1 cup milk, 2 large eggs, and 1/4 cup melted butter.

4. **Mix Together**: Pour the wet ingredients into the bowl with the dry ingredients. Stir until just combined. Do not over-mix; it's okay if the batter is a little lumpy.

5. **Fill the Muffin Tins**: Evenly distribute the batter into the prepared muffin tin, filling each cup about 3/4 full.

6. **Bake**: Place the muffin tin in the preheated oven and bake for 15-20 minutes, or until a toothpick inserted into the center of a muffin comes out clean.

7. **Cool**: Allow the muffins to cool in the tin for a few minutes before transferring them to a rack to cool completely.

## ## Notes

- **Storage**: Store any leftovers in an airtight container at room temperature for up to 3 days. To reheat, pop them in the microwave for about 20 seconds.
- **Variations**: Feel free to add some extras like grated cheddar cheese, chopped jalapeños, or even a handful of corn kernels to the batter for a twist.
- **Serving**: These muffins are fantastic served warm with a pat of butter melting on top.

## ## Suggestions

Cornbread muffins are incredibly versatile and can be paired with a variety of dishes. Here are a few suggestions:

- **BBQ Ribs**: The slight sweetness of the muffins balances the smoky flavors

of grilled or barbecued ribs beautifully.

- **Chili**: Serve these muffins with a hearty bowl of chili for a comforting meal.
- **Salads**: They make a great side for fresh summer salads, adding a bit of heft to light dishes.
- **Soup**: Pair them with corn chowder or vegetable soup for a warm and satisfying dinner.

## ## Conclusion

There you have it! Easy, delicious cornbread muffins that make a perfect accompaniment to any summer gathering. They're quick to prepare and certain to impress your family and guests with their delightful blend of flavors.

## ## FAQ

**Q: Can I use buttermilk instead of regular milk?**

**A:** Absolutely! Buttermilk can add a tangy flavor and make the muffins even more tender.

**Q: Can I make these muffins ahead of time?**

**A:** Yes, you can make them a day or two ahead. Store them in an airtight container at room temperature or freeze them for longer storage.

**Q: What can I use instead of butter?**

**A:** You can substitute the butter with vegetable oil or even applesauce for a healthier option.

**Q: Can I make this recipe in a loaf pan?**

**A:** Yes, you can pour the batter into a greased loaf pan. Bake at the same

temperature for about 25-30 minutes or until a toothpick comes out clean.

These homemade cornbread muffins are simple to make and sure to be a crowd-pleaser at your next outdoor gathering or family meal. Enjoy!