

CHEF SARA RHODES

## CHEDDAR CHIVE MUFFINS

2 cups all-purpose flour  
1/3 cup minced chives  
1 ½ tsp. baking powder  
1 Tbsp. sugar  
1 Tbsp. brown sugar  
½ cup finely shredded cheddar cheese  
½ tsp. salt  
¼ tsp. white pepper  
1 egg  
1 cup buttermilk  
¼ cup butter, melted



In a large bowl, combine the first 8 ingredients. Combine egg, buttermilk and melted butter in another bowl. Stir the wet ingredients into the dry ingredients just until moistened. Fill a greased muffin pan two-thirds full. Bake at 400 degrees for 14 to 18 minutes or until golden brown. Cool for 5 minutes before removing from the pan to a wire rack.

Great with soup or salad.