

Smoked Pork Jowl Muffins with Maple Glaze

1 1/2 cups of all purpose flour
1/2 cup of coarse cornmeal
2 tbsp brown sugar
2 tsp baking powder
1/4 tsp baking soda
1/2 tsp salt
1 egg
3/4 cup half and half
1/4 plain yogurt
1/3 cup butter, melted
1/4 cup of finely grated mild cheddar
1/2 cup pork jowl, 1/4" dice
confectioners sugar
maple syrup

Preheat oven to 400 F. Cook the smoked pork jowl in a heavy skillet over a medium flame. When it's crispy but still chewy remove it from the pan and drain on a paper towel.

Sift the flour, corn meal, baking powder, baking soda, and salt together. Add the sugar to the butter and stir to dissolve. Add the egg, half and half, yogurt, and cheddar to the butter mixture. Stir to combine. Fold the wet ingredients into the dry ingredients. Add the pork jowl and mix lightly. Don't over mix.

Spoon into muffin cups and bake for about 12 to 15 minutes or until a knife inserted into a muffin comes out clean.

Mix up a glaze with confectioners sugar and maple syrup and once the muffins are warm but not hot drizzle them with the glaze.