

Cheese 'n' Chive Muffins

3/4 C Butter

2 C (8 oz.) Shredded Sharp Cheddar Cheese

2 C Self-rising Flour

1 C Sour Cream

2 TBSP Freeze Dried Chives

INSTRUCTIONS: Melt butter in a medium saucepan over medium heat. Add cheese and cook 2 minutes, stirring constantly. Stir in flour, sour cream and chives. Spoon batter into ungreased mini muffin tins. Bake @ 375 degrees for 20 to 25 minutes. Remove muffins from pans immediately. Makes 4 dozen.

