

TACO SKILLET

1 pound ground beef

1-6 ounce can Mexican style corn (drained)

½ cup cold water

1 packet taco seasoning (1.25 ounce)

Grated Mexican-style cheese

¾ cup Indian Head Yellow Corn Meal

¼ cup all-purpose flour

2 teaspoons sugar

2 teaspoons baking powder

¾ teaspoon salt

1 cup evaporated milk

1 egg, slightly beaten

Preheat oven to 400 degrees. In a 10" cast iron skillet, brown ground beef over medium heat until no longer pink; drain excess fat. Stir in corn, water and taco seasoning packet. Cook over low heat for 6-8 minutes or until mixture thickens. Top with cheese. In a medium bowl, combine corn meal, flour and baking powder. In a small bowl, mix evaporated milk and egg. Add this mixture to the corn meal, flour and baking powder. Stir until just blended. Spread over top of the meat/cheese mixture. Bake for 20-25 minutes or until wooden pick inserted in center comes out clean.