

TACO CABBAGE SKILLET

- 1 LB. GROUND BEEF, BROWN & DRAIN**
- 1 or 2 TBSP. TACO SEASONING**
- 1 CUP OF SALSA (I USED HERDEZ)**
- 3 CUPS CABBAGE (SHREDDED)**
- 1 CUP SHREDDED CHEDDAR CHEESE**

Brown ground beef and drain. Add salsa and taco seasoning. Stir well. Add cabbage, mix well and cover with a lid. Cook on lowest setting for 20 minutes. Remove the lid and stir in cheese. Serve immediately with my Taco Cornbread or Tortilla Chips.

SWEET TACO CORNBREAD

- 1 1/2 CUPS SELF-RISING CORNMEAL MIX**
I USE WHITE LILY
- 1 LARGE EGG**
- 1/8 CUP OIL**
- 1/8 CUP SUGAR**
- 1 1/2 TSP. TACO SEASONING**
- 3/4 CUP BUTTERMILK**
- 1 CUP SHREDDED CHEDDAR CHEESE**
- 8" ROUND IRON SKILLET**

Preheat the oven to 450 degrees. Grease the iron skillet well with shortening or cooking oil. Combine the cornmeal mix, egg, oil, sugar, taco seasoning and buttermilk in a medium bowl and stir well. Add cheese and mix well. Pour into the greased iron skillet. Place in oven and bake 25 minutes or until golden brown.