



HOMEMADE SOFT-SHELL TACOS

1 ½ cups cornstarch
2/3 cups cornmeal
1 teaspoon salt
2 cups milk
4 eggs
4 tablespoons oil

Mix all together to make the batter for the taco shells, which are like crepes. Cook in 2 small (8") skillets, greased very slightly with oil, over medium heat. Pour in a small amount (1/4 cup) of batter and turn the shell after ½ to 1 minute, cooking about 1 minute more. Stack finished shells and keep warm until ready to eat. Makes 25-30 shells. The shells are also good for breakfast, sporting a poached egg and grated cheese, if not other ingredients!

Filling: Mix 1 ½ pounds ground beef with 1 diced onion and brown well. Drain and add a tablespoon chili powder, a large can tomato sauce, salt and pepper. Simmer 5 minutes.

Assembly: Place containers on meat mixture, refried beans, lettuce, cheese, green peppers, onions, cheese, salsa, sour cream, etc. on the table, along with shells. Allow each person to build their own tacos. Place a small amount of ingredients on each shell, fold at the bottom, then roll and eat.

This recipe is adapted from one by my sister, Bernice Beeler.