



WAFFLE ENCHILADAS

- 1 1/2 Cups Enriched Flour
- 1 Teaspoon Baking Powder
- 1 Teaspoon Salt
- 1 1/2 Cups Yellow Cornmeal
- 3 Eggs
- 1 1/2 Cups Milk
- 1 Cup Shortening

MEAT FILLING

- 1 Pound Ground Beef
- 1 Tablespoon Shortening
- 1/2 Cup Chopped Onion
- 1/2 Cup Chopped Green Pepper
- 1 1/2 Cups Diced Tomatoes
- 8 Ounces Tomato Sauce
- 1 Teaspoon Chili Powder
- 1 Teaspoon Salt
- 1 Teaspoon Worcestershire sauce

DIRECTIONS

1. Sift together flour, baking powder, and salt.
2. Add cornmeal, mix well.
3. Combine beaten eggs with milk and shortening.
4. Add to dry ingredients all at once.
5. Beat until smooth.
6. Bake in a preheated waffle iron at medium heat until steaming ceases and waffle is golden brown.
7. Keep warm in oven until serving time.
8. Brown ground beef in shortening.
9. Add remaining ingredients, stirring to combine.
10. Simmer for 1 hour.
11. To serve - divide each waffle in half.
12. Serve sandwich style with hot meat filling between and on top of waffle halves.
13. Sprinkle with parmesan cheese if desired.