

TIM FARMER'S COUNTRY KITCHEN

COWBOY CASSEROLE

*4 slices of bacon
1/2 cup onion, chopped
1 pound ground beef
1 cup tomatoes
1 cup chili beans
Dash cumin
Dash chili powder
Salt
Pepper
Dash Worcestershire sauce*



Cook bacon until done, remove and drain on paper towel. In remaining grease, cook onion until soft. Stir in ground beef and cook until brown. Add remaining ingredients, crumble up bacon and stir in as well. Simmer for 15 minutes.

CORNBREAD TOP

*1 3/4 cup bolted yellow corn meal
1 1/2 cups buttermilk
1 egg
1 teaspoon sugar
1 teaspoon salt
1 teaspoon baking powder
1/2 teaspoon baking soda*

Mix together in bowl and pour over top of ground beef mixture. Cover and cook at 425 degrees for 20-25 minutes (or until cornbread is done). Serve with sour cream and bbq sauce if desired.