



...from Marky Maypo's kitchen to yours

Mexican Maypo Grits

Mixture:

- 1 lb ground beef
- 1 cup chopped onion
- 1 cup chopped green pepper
- 1 15 oz. can tomato sauce
- 2 teaspoons chili pepper
- 1/2 teaspoon salt (optional)

Shell:

- 3 cups water
- 1 cup **Maypo** Enriched Hominy Grits, uncooked
- 1 1.25 oz pkg. taco seasoning mix

Toppings:

- 1 1/2 cup (6 oz.) shredded cheddar cheese
- 1 medium tomato, chopped

Preheat oven to 350F. Brown meat with onion and green pepper; drain. Add tomato sauce, chili powder and salt; mix well. Simmer 15 minutes; stir occasionally. Bring water to a boil, slowly stir in **Maypo** grits and taco seasoning mix. Reduce heat; simmer 3 to 5 minutes or until very thick, stirring occasionally. Spread grits mixture over bottom of greased 13 x 9 inch glass baking dish, pushing against sides to form a shell. Spoon hot beef mixture into shell. Bake 20 to 25 minutes or until heated thoroughly. Top with cheese and tomato; serve.

Serves 8

