

*Jennie Allen, January 2020*

## TACO SOUP WITH CORNBREAD

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### *Soup Ingredients*

- 1 lb ground beef
  - 2 15-ounce cans ranch style beans
  - 2 15-ounce cans corn, drained
  - 2 15-ounce cans diced tomatoes with green chiles
  - 2 cups water
  - 1 1-ounce packet dry ranch seasoning
  - 1 1-ounce packet taco seasoning'
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### *Cornbread Ingredients*

- 1 box Jiffy Cornbread Mix
- 1 15-ounce can creamed corn
- 1 egg
- 1 tbsp milk
- 1 tbsp sour cream
- 1 tbsp sugar
- ¼ cup butter

### DIRECTIONS

#### *To make the soup*

1. Brown ground beef in a large pot.
2. Add beans, corn, tomatoes, water, and seasonings to the pot.
3. Let soup simmer for 45-50 minutes.
4. Serve with cornbread.

#### *To make the cornbread*

1. Preheat oven to 400 degrees F.
2. Mix all ingredients, except butter, together in a large bowl.
3. Place butter in an iron skillet and put skillet in the oven to melt.
4. Once the butter is melted, remove the skillet from the oven and pour the batter into the pan.
5. Bake cornbread for 15-18 minutes, until toothpick inserted in the center of batter comes out clean.

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DRAW NEAR TO GOD,  
AND HE WILL DRAW NEAR TO YOU.

JAMES 4:8

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