

Mom H's Soft Taco Shells

Description

1 cup flour
½ cup cornmeal
1-1/2 cups milk, slightly warmed
1 tsp sea salt
3 eggs
2 Tbsp melted butter

Beat all together until no lumps remain. Using the same technique as making a crepe, use about 1/4 to 1/2 cup of mixture for each shell. You can keep your soft shells warm in a low temperature oven covered with a damp tea towel. Prepare your filling: Brown ground beef or turkey and season with taco or fajita seasonings. Prepare your additions: raw or cooked vegetables, grated cheese and condiments; sour cream, and salsa. These are also great rolled up with a bit of butter, icing sugar and a banana

Summary

Yield: 8

Prep Time: 15 minutes

Category: Breads

Ingredients

Instructions