

## Mexican Pizza

2 1/2 cups Cornmeal mix  
1 egg  
3/4 cups apple juice  
1/2 cup water  
1 teaspoon xanthan gum  
1 lb hamburger  
1 small onion diced  
1 16 oz jar of salsa  
1/2 red pepper diced  
jalapeno pepper slices  
black olives chopped or slices  
1 tomato diced

Mix the cornmeal mix, egg, juice, water and xanthan gum. Spread in a greased 9X13 pan. Bake at 400 for 15 minutes. While cooking brown the hamburger and onion. Take out corn bread and make sure it is done by testing with a toothpick in the middle. Spread cornbread with salsa. top with hamburger and onions. sprinkle with red pepper, jalapeno and black olives. Cook for another 5 minutes to heat salsa. Top with tomatoes.



## Cornmeal Mix (Inspired by Make-A-Mix-Cookery )

2 cups GFFlour blend  
1/2 Tablespoon Salt  
1/4 cup plus 2 Tablespoons sugar  
  
2 Tablespoons Baking Powder  
1/2 cup shortening  
2 1/4 cups cornmeal



Mixed with food processor



With cornmeal mixed in

Mix first 4 ingredients. Place in food processor. add 1/2 cup shortening and process until well distributed making small crumbs. Mix processed flour mixture with cornmeal. Store in a cool dry place (Well make about 2 recipes)

<http://www.lincolntent.com/GFCF-Beef.html>