

Cornbread Sloppy Joe Casserole

1 pound ground beef
1 cup chopped onion
2 (8 oz.) cans tomato sauce *or* 1 (15 oz.) can
1 tsp. yellow mustard
2 tsp. Worcestershire sauce
1 tbsp. packed brown sugar
1 (8.5 oz.) box Jiffy corn muffin mix
1/3 cup milk
1 tbsp. vegetable oil
1 egg, beaten
1 cup shredded cheddar cheese

Heat oven to 350 degrees. In a skillet, cook beef and onion over medium heat until beef is brown. Drain and stir in tomato sauce, mustard, Worcestershire sauce, and brown sugar. Simmer to keep warm. During this time, stir together the corn muffin mix, milk, oil, and egg. Batter may be a little lumpy.

Place hot beef mixture into an ungreased 8x8 (2 quart) square baking dish. Immediately cover with cheddar cheese, and then spread the corn bread batter evenly over the top. Bake 25-35 minutes or until toothpick inserted in center of cornbread topping comes out clean.