



HOT TAMALE PIE

- 1 Tablespoon Butter
- 1 Onion, Minced
- 1 Bell Pepper, Minced
- 3/4 Pound Ground Pork
- 3/4 Pound Ground Beef
- 2 Cups Diced Tomatoes
- 3 Teaspoons Chili Powder
- 2 Teaspoons Salt
- 1/2 Teaspoon Pepper
- 1/2 Cup Sliced Olives
- 1 Cup Cold Water
- 1 Cup Corn Meal
- 3 Cups Boiling Water
- 1 Teaspoon Salt

DIRECTIONS

1. Mix cold water with corn meal.
2. Stir to combine. Add boiling water, 1 teaspoon salt, and cook stirring constantly until the mixture boils.
3. Cover and cook over boiling water for 30 minutes.
4. Line the bottom and sides of a 2 quart casserole with mush.
5. Cook onion and bell pepper in butter until golden.
6. Add pork and ground beef and brown.
7. Add tomatoes, chili powder, salt, pepper and olives.
8. Cook for 20 minutes.
9. Arrange meat mixture on top of mush.
10. Top with any remaining mush.
11. Bake in a 375 degree oven for 1 hour.