



## RICE TAMALE PIE

- 1 Pound Hamburger
- 4 Cups Cooked Rice
- 8 Ounces Tomato Sauce
- 2 Cups Beef Bouillon
- 1 Tablespoon Chili Powder
- 1 Teaspoon Salt
- 1/2 Teaspoon Pepper
- 1 Cup Grated American Cheese
- 1 Egg
- 1/2 Cup Milk
- 2 Tablespoons Vegetable Oil
- 1/2 Cup Sifted Flour
- 1/2 Cup Sifted Yellow Corn Meal
- 2 Teaspoons Baking Powder
- 2 Tablespoons Sugar
- 1/4 Teaspoon Salt

## DIRECTIONS

1. Brown hamburger in a skillet and drain off fat.
2. Add rice, tomato sauce, bouillon, chili powder, 1 teaspoon salt, and pepper.
3. Place in a greased 3 quart casserole and sprinkle with cheese.
4. Combine egg, milk, oil, flour, cornmeal, baking powder, sugar and remaining salt.
5. Mix until smooth and spread over meat mixture.
6. Bake in a 425 degree oven for 25 minutes.