



## TAMALE PIE

- 4      Tablespoons Oil
- 2      Cups Chopped Onion
- 1      Minced Clove Garlic
- 2      Pounds Hamburger
- 1 ½    Teaspoon Salt
- ½     Teaspoon Pepper
- 1 ½    Cups Yellow Corn Meal
- 1 ½    Cups Milk
- 1      Can Diced Tomatoes
- 1 ½    Teaspoons Salt
- 1      Can Cream Style Corn
- 1      Cup Sliced Olives
- 2      Tablespoons Chili Powder

## DIRECTIONS

1. In oil, sauté onion, garlic, and hamburger until meat is browned.
2. Add 1 ½ Teaspoons salt and ½ teaspoon pepper.
3. Meanwhile, in a large kettle mix corn meal, milk, tomatoes and 1 ½ teaspoons salt.
4. Cook slowly for about 30 minutes, stirring often.
5. Add cream corn, olives and chili powder.
6. Mix well with meat mixture.
7. Transfer to a casserole dish.
8. Bake at 300 degrees for 1 ½ hours.