

Tamale Pie

Thom Hackett

Serves: 7



If prepared ahead and refrigerated, bring casserole to room temperature before adding corn bread.

Ingredients

FILLING MIXTURE:

- 3 slices bacon, cut in 1" pieces
- 1 large chopped onion
- ¼ cup chopped green bell pepper
- 1½ pounds lean ground beef
- 2 teaspoons salt
- ¼ teaspoon freshly ground pepper
- 2 Tablespoons chili powder, to taste
- 1 teaspoon ground cumin
- 12 ounces canned whole kernel corn, drained
- 32 ounces canned tomatoes

Recipe from Thom Hackett's Recipe File at www.thomcooks.com

½ cup pitted black olive, chopped
¾ cup sharp cheddar cheese

CORN BREAD MIXTURE:

1½ cups buttermilk
2 eggs
1 tablespoon sugar
1 teaspoon salt
½ teaspoon baking soda
1½ cups yellow cornmeal
½ cup all-purpose flour
½ cup real butter, melted

Cooking Method

FILLING MIXTURE:

1. Heat oven to 375° F.
2. Fry bacon until crisp; remove bacon and drain all but 2 tablespoons fat from skillet.
3. Add onion and green pepper
4. Sauté until tender.
5. Add meat and brown.
6. Add salt, pepper, chili powder, cumin, corn, tomatoes, and olives.
7. Mix well and simmer 15 minutes.
8. Add bacon.
9. Turn into greased 9 x 13" baking dish.

CORN BREAD MIXTURE:

1. Beat buttermilk, eggs, sugar, salt, and baking soda.
2. Mix cornmeal and flour.
3. Stir into buttermilk mixture.
4. Add melted butter; stir.
5. Spread over meat mixture.
6. Sprinkle top with cheese.
7. Bake 30 to 40 minutes.