

# Tamale Pie

## *Ingredients*

- 1 lb. Ground Beef
- 1 med. Onion (chopped)
- 1 or 2 cloves Garlic (chopped)
- Salt and Pepper to taste
- 1 can (14.5 oz) tomatoes`
- 1 cup Corn Meal
- 1 can (14.5 oz) corn (creamed or reg)
- 1 can whole or sliced Black Olives
- 1 tsp (or to taste) Chili Powder
- 2 Eggs
- 3 to 4 slices of bacon (optional)
- Grated Parmesan Cheese (optional)



## *Directions*

- Saute onion & garlic in oil. Add meat, salt & pepper. Cook until redness disappears from meat.
- Add tomatoes, heat through.
- Stir in corn meal, stirring until thick over low heat.
- Add corn & olives.
- Stir in chili powder to desired taste.
- Beat eggs. Add to meat mixture and stir well.
- Pour into oiled casserole.
- Top with strips (3 or 4) bacon or grated Parmesan cheese – or both.
- Bake in 325 degree oven for about 45 min.

Serves approximately 8.

Recipe from California Cattlewomen, <https://cattlewomen.org/>