Tamale Pie Casserole

Ingredients

Filling

- 1 lb ground meat
- 1 onion, chopped
- 1 cup tomatoes
- 1 can tomato paste
- 1/2 tsp oregano
- 1 can mushrooms, drained
- 1 can sliced black olives
- 1/2 tsp chili powder
- 2 Tbsp green pepper
- Salt and pepper

Cornmeal Crust

- 6 cups salted water
- 1 cup yellow corn meal

Instructions

Cornmeal Crust

1. Bring the salted water to a boil.
2. Stir in the corn meal slowly.
3. Cook for 1/2 hour over slow heat.

Filling

1. Brown the meat and onion, then add the remaining filling ingredients.

Assembly

1. Line a casserole with the thickened corn meal.
2. Put the filling in, then spread a layer of the corn meal over the top.
3. Bake 1 hour at 300°F.

Tamale Pie Casserole

1 # ground meat
1 onion chopped
1 cup tomatoes
1 can tomatoe paste
½ t. oregano
1 can drained mushrooms
1 can sliced black olives
½ t. chili powder
2 T. green pepper
salt and pepper

Bring to boil 6 cups salted water. Stir in slowly 1 cup yellow corn meal. Cook for ½ hr. over slow heat. Take thickened corn meal and line casserole. Put filling in and then spread with a layer of meal. Bake 1 hr. at 300 Brown meat and onion and add rest.

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