

TAMALE PIE CASSEROLE

Ingredients:

1½ lbs. White Mountain Foods Traditional Style Tamales
1 med. onion
2 cups cans stewed tomatoes
1 small can tomato sauce
1 tsp. salt
2 cups whole kernel corn
1 cup sliced ripe olives
¼ tsp. pepper
1 T. chili powder
1 clove garlic, minced
¼ can green pepper, chopped

Topping ingredients:

1½ cup milk
½ cup corn meal
2 T. butter
1 tsp. salt
2 eggs, lightly beaten or egg substitute
1 cup shredded cheese

Directions:

Heat tamales without husk & sauté onion in pan. Add tomatoes, sauce, corn, olives, green pepper & seasonings & cook for about 20 minutes. Pour into well-greased 8 X 12 inch baking dish or large casserole. For Topping: Mix the milk, cornmeal, butter & salt; cook until thick. Add the eggs & cheese; mix well & pour over tamale-mix filling. Bake until top is browned at 350°, about 45 minutes to 1 hour.