

## **HOT TAMALES PIE**

**1 lb. ground beef**  
**1 lb. ground pork**  
**2 cans tomato sauce**  
**(or 1 can tomato paste)**  
**1 1/2 cups water**  
**1 can cream style corn**  
**5 large onions**

**2 green peppers**  
**3 or 4 pods garlic**  
**2 heaping tsps. chili powder**  
**(3 if desired)**  
**1 1/2 cups ripe olives, cut up**  
**salt and pepper to taste**

**Put pork and beef in boiler on medium hot fire and let cook until beginning to brown. Stir until well mixed and continue to stir at intervals so meat will not stick. Add chopped Onions, garlic, green pepper and simmer until Onions wilt, but do not brown. Add tomatoes and water. Cook slowly until fat rises to the top. Add corn, chili powder, olives, salt and pepper. Let cook slowly for a few minutes and mix with cornmeal mush. Pour into baking dish and put into oven until brown. Top may be decorated with stuffed Olives.**

## **CORN MEAL MUSH (for Tamale Pie)**

**2 cups white corn meal**  
**1 tsp. salt**  
**1 cup cold water**  
**6 cups boiling water**  
**1 heaping tsp. chili powder**  
**1 1/2 cups grated cheese**

**Heat 6 cups water to boiling point. Mix cornmeal and salt with cold water. Pour into boiling water, stirring constantly. Add chili powder and cheese. Stir until well mixed. Cook until thickened, stirring frequently. Cover. Continue cooking over low heat for five minutes or longer. Will serve 6 or 8 people.**

**Mrs. Harrell Town**