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SPOON BREAD TAMALES BAKE

- 1/4 Cup Olive Oil
- 1 1/2 Pounds Ground Chuck
- 1 Cup Chopped Onions
- 1 Clove Garlic, Minced
- 1/2 Cup Chopped Green Pepper
- 2 1/2 Cups Tomatoes
- 12 Ounces Corn Kernels
- Salt
- 1 1/2 Tablespoons Chili Powder
- 1/4 Teaspoon Pepper
- 1 Cup Corn Meal
- 1 Cup Water
- 1 Cup Pitted Ripe Olives
- 1 1/2 Cups Milk
- 2 Tablespoons Butter
- 1/4 Pound Grated Cheese
- 2 Eggs, beaten

DIRECTIONS

1. Heat oven to 375 degrees.
2. In hot oil, in skillet, brown meat.
3. Add onions, garlic, green pepper and cook, stirring, until onions are golden.
4. Stir in tomatoes, corn, 1 teaspoon salt, pepper and chili powder.
5. Stir 1/2 cup cornmeal with water.
6. Simmer, covered for 10 minutes. Add to meat mixture.
7. Add olives.
8. Turn into a 3 quart casserole.
9. Heat milk with 1 teaspoon salt and butter.
10. Slowly stir in 1/2 cup corn meal.
11. Cook, stirring, until thickened. Remove from heat.
12. Stir in cheese and eggs.
13. Pour over meat mixture.
14. Bake for 30 to 40 minutes.

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13. Pour over meat mixture.