



MILD TAMALE PIE

- 3/4 Cup Chopped Onion
- 2 Tablespoons Olive Oil
- 2 Pounds Hamburger
- 16 Ounces Tomato Sauce
- 1 Can Cream Style Corn
- 4 Teaspoons Chili Powder
- 1/2 Teaspoon Salt
- 2 Eggs, Beaten
- 1/2 Cup Milk
- 1 Cup Yellow Corn Meal
- 1 Cup Sliced Black Olives

DIRECTIONS

1. Sauté onions in olive oil.
2. Add hamburger and cook until meat is browned.
3. Add tomato sauce, corn, chili powder and salt.
4. Cook for 15 minutes.
5. Mix the eggs, milk and cornmeal in a separate pan.
6. Cook for 5 minutes on low.
7. Add black olives to the first mixture and place in a casserole.
8. Top with cornmeal mixture.
9. Bake in a 350 degree oven for 35 minutes.