

## Tamale Pie

1 lb. ground beef  
1 large onion, chopped  
Salad oil  
Garlic to taste  
2 1/2 lb. can solid pack tomatoes  
10 oz. can whole kernel corn  
1 to 2 Tbl. chili powder  
2 eggs  
1/2 cup milk  
1 can pitted olives  
1 cup yellow cornmeal  
Pinch of pepper  
1 tsp. salt  
Sharp grated cheese

Saute onion in oil with garlic. Add meat and brown. Add tomatoes, corn, salt, pepper, and chili powder. Cook over low heat for approximately 10 minutes. In a bowl, beat eggs, add milk, and stir in cornmeal. Combine all ingredients. Cook 10 minutes more, stirring almost constantly. Add olives. Pour in 2 quart casserole. Bake at 350°F for 15 minutes. Top with sharp grated cheese. Bake at 350°F for 15 minutes longer.