

Tamale Pie

Source: Lydia Lowe

Submitted by: Mary Lowe

1 T. California chili powder
2 cloves minced garlic
1 can tomato sauce (8 oz.)
3 T. flour
¼ c. oil
2 c. chicken broth
2 T. cumin
Salt, if needed
3 lbs. pork or chicken
2 c. Monterey jack cheese, grated
Water, if needed

onion powder
garlic powder

Meat:

Boil chicken or pork. Add salt, onion powder and garlic powder to taste. After cooked, shred meat and set aside.

Sauce:

Put oil and flour in a pan and mix together and cook over high. Add California chili powder and mix. Add tomato sauce and mix. Add minced garlic. Slowly add ~~liquid~~ ^{chicken broth}, stirring so it will not clump up. Add cumin. Add meat to sauce and let simmer for 20 minutes. If sauce is too thick, gradually add water or more chicken broth. This is the same sauce that is used in tamales.

Crust (recipe can be found on the box of Albers Cornmeal):

2¼ c. Albers Yellow Cornmeal
2 c. water
1 can (12 oz.) Carnation evaporated milk
½ T. salt

Preheat oven to 425°F. Grease a 13" x 9" baking dish.

Combine cornmeal, water, evaporated milk and salt in medium saucepan. Cook over medium high heat; stirring frequently for 5 to 7 minutes or until thickened. Reserve 2 c. cornmeal mixture; cover with plastic wrap. Spread remaining cornmeal mixture on bottom and up sides of prepared baking dish. Bake for 10 minutes. Cool in dish on wire rack. Spoon filling into cornmeal crust. Spread reserved cornmeal mixture over filling. Bake for 15 to 20 minutes. Sprinkle with cheese. Bake for an additional 5 to 10 minutes or until cheese is melted.

Don't need to put mixture up the sides of the dish.