

Jane and Dad's Tamale Pie

1 lbs ground beef	1 ½ tsp salt
¼ 1bs pork sausage	2-3 tsp chili powder
1 small diced onion	1 tsp cumin seed
1 clove minced garlic	1 cup cornmeal
1 16 oz can tomatoes	1 cup milk
1 16 oz can whole kernel corn	2 eggs well beaten
20-24 pitted black olives	1 cup grated cheddar/monterey jack cheese

PREHEAT oven to 350°F.

COOK beef, sausage, onion and garlic in a large skillet 8-10 minutes.

DRAIN fat.

ADD tomatoes, corn, olives and seasonings; HEAT to boiling.

TRANSFER into an ungreased baking dish (8"X8"X2") or 2 quart casserole.

MIX cornmeal, milk and eggs; SET ASIDE 10 minutes: MIX well; POUR on top of meat mixture.

SPRINKLE on cheese.

COOK in oven uncovered 50-60 minutes at 350°F.

For Slow-Cooker:

SAUTÉ beef, sausage, onion and garlic in a skillet 8-10 minutes.

DRAIN fat.

TRANSFER to cooker.

ADD tomatoes, corn, olives and seasonings. COOK on low 4 hours.

MIX cornmeal, milk and eggs; SET ASIDE 10 minutes; MIX well; POUR on top of meat mixture.

SPRINKLE on cheese.

COOK on high 1 hour.

Notes:

Serves 5. Can be refrigerated for 3 days or frozen 1 month.