



Tamale Pie

INGREDIENTS:

1	egg
2 cups	pitted, whole ripe black olives
1/2 cup	cornmeal
2 cups	whole kernel corn
1/2 cup	milk
1	can tomato soup
1/2 pound	pork sausage
2 cups	pinto or pink beans, cooked
1/2 pound	ground beef
1/2 pound	grated American cheese
1 cup	onion, chopped
1 tablespoon	chili powder
2 cups	tomato sauce
to taste	salt and pepper

METHOD:

Beat egg, add cornmeal and milk and let stand. Fry sausage and beef. Add onion, tomato sauce, beans, olives, corn, soup, grated cheese and chili powder to meat. Last, add egg mixture. Mix all and bake at 325° F for 45-60 minutes depending upon size of casserole dish.