

Tamale Bake (Patty Keck)

1 ½ lb. ground beef
½ c. chopped onion
2 cans tomato sauce
1 can whole kernel corn
1 ½ T. chili powder
1 t. salt
¼ t. pepper
½ c. cornmeal
1 c. water

Topping:

1 ½ c. milk
1 t. salt
2 T. butter
½ c. cornmeal
1 c. shredded cheese
2 eggs, slightly beaten

Preheat oven to °375. Cook meat and onions. Stir in tomato sauce, undrained corn, chili powder, salt and pepper. Simmer 5 minutes. Mix cornmeal and water. Stir into meat mixture. Cover and simmer 8 minutes. Pour into a 13" x 9" baking dish. Heat milk with salt and butter, slowly stir in cornmeal. Cook, stirring until thick. Remove from heat. Stir in the cheese and eggs. Spread over the meat mixture in the baking dish. Bake for 30 minutes.