

Tamale Pie

2 ½ c. water
1 ¼ c. corn meal
1 t. salt
2 T. oil
1 onion
1 ½ lb. ground beef
3 T. flour
1 T. salt
2 t. chili powder
1 can whole tomatoes
1 can tomato paste
1 can mushrooms
½ c. stuffed green olives

Preheat oven to °325. Combine water, corn meal and salt, boil and cook until thickened. Put in lightly oiled casserole dish, press on bottom and sides like a crust. Saute onion in oil, add meat. Cook. Add flour, salt chili powder, tomatoes, tomato paste, mushrooms, and olives, mix and boil. Pour into cornmeal shell. Bake for 40 minutes. Garnish with cheese.