

Super Recipe!

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Super Recipe

CROWD PLEASING LAYERED TAMALES PIE

1 15 oz. can pinto beans
 1 15 oz. can whole kernel corn (divided)
 2 cups grated cheddar cheese (divided)
 2 tsp. chili powder
 Salt and pepper to taste
 1 15 oz. can tamales
 1 lb. lean ground beef
 1 Tablespoon chili powder
 ½ tsp garlic powder
 ½ tsp cumin (optional)
 Salt and pepper to taste
 1 cup yellow corn meal
 4 cups COLD water
 1 tsp. salt
 1 tsp chili powder
 1 tablespoon wood smoke infused olive oil (available at The Oil Tree in OKC)
 Tortilla chips

Preheat oven to 350 deg.

Mix pinto beans, ½ of the corn, 1 cup of cheese, 2 tsp. chili powder, and salt and pepper to taste. Spread into a 2 qt. baking dish. Remove paper from the tamales and layer over the bean mixture, cutting if necessary to cover the entire surface. Brown the ground beef until almost done then drain off the excess oil. Stir in the remaining corn, 1 tablespoon chili powder, garlic powder, cumin, and salt and pepper to taste. Continue browning until done then stir in the remaining cheese until melted. Spread over the tamale layer. Set aside. Pour 2 cups of the COLD water into a medium saucepan. Using a wire whisk or fork, stir in the corn meal until all lumps are dissolved. Add the remaining COLD water, 1 tsp. salt, 1 tsp. chili powder, and olive oil. Cook over medium/low heat, **STIRRING CONSTANTLY** with the wire whisk or fork, until mixture begins to boil. Reduce heat and continue stirring until thick and creamy, using caution as the hot mixture can splatter onto your skin. Spread the hot mixture over the top of the ground beef layer. Bake, uncovered, 30 - 40 minutes or until hot and bubbly. Serve with tortilla chips. Can be made ahead and refrigerated but be sure to cover tightly until ready to bake.

Prep time: 30 minutes

Cook time: 30 minutes

Total time: 1 hour

Serves: 12 - 15

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