

Tamale Pie

Makes one 8-inch round "pie"



Cornbread Ingredients

- 1 ½ cups all-purpose flour
- ½ cup yellow corn meal
- 2 tablespoons sugar
- 1 tablespoon baking powder
- 1 teaspoon kosher salt
- 2 large eggs
- 1 cup milk
- ¼ pound (1 stick) unsalted butter, melted
- ½ cup sharp cheddar cheese (or Mexican cheddar blend), grated
- 2 scallions, finely chopped
- 2 tablespoons jalapeno, finely chopped

Filling Ingredients

- 2 tablespoons extra-virgin olive oil
- 1 medium onion, chopped
- 3 garlic cloves, chopped
- 1 teaspoon kosher salt
- ¼ teaspoon chipotle chili powder
- ¼ teaspoon ancho chili powder
- ½ teaspoon cumin
- 1 tablespoon tomato paste
- 1 pound lean ground beef or turkey
- 1 can fire-roasted tomatoes, crushed or blended (the kind with green chilis is great)
- 1 cup roasted corn
- Handful of chopped cilantro leaves or chopped chives for topping

Steps:

1. Combine flour, cornmeal, sugar, baking powder, and salt into a large bowl.
2. In a separate bowl, lightly beat the eggs. Add milk and melted butter and whisk again.
3. Using a spoon, stir the wet ingredients into the dry until most of the lumps are gone, but do not over mix!!
4. Mix in half of the grated cheese and the scallions (reserve the rest for the top of the pie). Let the mixture rest while you make the filling.
5. Heat oil in a large skillet on medium-high heat. Add the chopped onion, chopped garlic cloves, salt, chili powders, cumin and cook while stirring until you smell the onions and spices, about 7 minutes.
6. Stir in tomato paste. Add the ground meat breaking it up with a spoon and cook until the meat loses its pink color and turns brown, about 10 minutes.
7. Add the crushed/blended tomatoes and continue cooking another 5–7 minutes. Add the cilantro and taste for seasoning.
8. **Preheat oven to 350°F.** Brush the pie plate with canola oil and pour about half of the cornbread batter into the pie pan. Using a spatula spread the batter out and up the sides of the pie plate. Sprinkle half of the roasted corn kernels on top of the batter followed by the meat mixture and the last of the corn kernels. Top with the remaining cornbread batter. Spread it out to cover the meat mixture. Sprinkle the top of the batter with the remaining shredded cheese and cilantro (or scallions or chives).
9. Bake for about 40–50 minutes or until a toothpick comes out clean when inserted into the cornbread center. It's best to wait about 10 minutes before cutting into and serving the pie. If you cut it right out of the oven, it oozes everywhere and it's hard to get a clean slice.