**Hot Tamale Pie**

**INGREDIENTS:**

2 cups yellow cornmeal
1 cup oil (can use less)
1½ pound ground beef
3 med. onions, chopped
1 cup green bell pepper, chopped
3 tablespoons Mexicana chili powder
¼ cup pimento olives, chipped
1 tablespoon salt
1 (16 oz.) can Rotel Tomatoes & green chilies
1 (16 oz.) can cream style corn
1 cup frozen corn
3 eggs
1 cup milk

**PREPARATION:**

Cook oil, beef, onions, peppers, salt and chili powder until meat is brown.
Add tomatoes and corn. Let come to a boil.
Remove from heat.
Beat eggs, blend in milk, add cornmeal.
Mix with meat mixture.
Bake for ½ hour until brown in 350 degree oven.
Use 9x12 inch glass dish.