

# Tamale Pie

By Lennie Jo Barnes

## Ingredients:

- 1 fryer chicken, about 3 pounds, cut up
- 2 tablespoons olive oil
- 1 cup finely chopped onion
- 1 clove garlic crushed
- 1 can (14.5 ounces) stewed tomatoes
- 1 can (8 ounces) tomato sauce
- 1/2 cup strong chicken broth
- salt
- 1 1/2 tablespoons chili powder
- 1 teaspoon dried leaf oregano, crumbled
- 1 can (12 ounces) whole kernel corn with peppers
- 1/2 cup sliced black olives
- 2 cups yellow cornmeal
- 1 cup shredded Mexican cheese mixture

Wash chicken and pat dry. Heat oil in a Dutch oven; sauté onion and garlic until onion is tender.

Add chicken pieces, stewed tomatoes, tomato sauce, chicken broth and 1 teaspoon salt. Reduce heat; cover and simmer for 30 minutes, or until chicken is tender.

Remove from heat. Let stand until chicken is cool enough to handle. Remove meat from bones, keeping chicken in large pieces.

To liquid in Dutch oven, add chili powder and oregano. Boil in pot uncovered, until liquid is reduced to about 3 cups. Skim off excess fat. Stir in chicken pieces, corn, and sliced olives. Set aside.

In a medium saucepan over medium heat, combine 2 cups of cornmeal with 4 cups water and 1 teaspoon salt; bring to a boil, stirring constantly. Boil until thickened. Remove from heat; let stand for 5 minutes.

Line bottom and sides of a 13x9x2-inch baking pan with about half of the cornmeal mixture. Fill in with chicken mixture. Spoon the remaining cornmeal mixture around the edges. Sprinkle with shredded cheese. Bake at 375° for 30 minutes, or until bubbly in the center.

Tamale pie serves 6 -8