**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.