



Mexicali Pie

Meat Filling

1 1/2 lbs. ground beef
1 medium onion, chopped
1 green bell pepper, chopped
2 cloves garlic, minced
1 can (15 oz.) corn, drained
2 cans (14.5 oz.) diced tomatoes,
mexican or chili-style
1 pkg. Taco seasoning mix

Corn Bread Topping

1 cup yellow cornmeal
1/2 cup flour
1 1/2 Tbsp. sugar
2 tsp. baking powder
1/4 tsp. salt
1 large egg
1 cup milk
1/4 cup vegetable oil

Heat oven to 400 degrees. Lightly oil shallow 3 quart casserole dish.

Meat filling: In large nonstick skillet, break up and brown ground beef. Transfer meat to casserole dish with slotted spoon. Drain all but 3 Tbsp. fat from skillet. Saute onion and bell pepper for 7-8 mins; add garlic and Taco seasoning, stirring constantly; stir in corn and tomatoes. Cover and bring mixture to a gentle boil, stirring occasionally. Stir vegetables into meat and level mixture with back of spoon.

Topping: Sift cornmeal, flour, sugar, baking powder, and salt into medium bowl. Whisk egg, milk, and oil in separate bowl. Add wet mixture to dry mixture; whisk until evenly blended. Pour over filling and spread evenly with spoon.

Bake for 22 minutes, or until topping is golden brown and toothpick inserted in center comes out clean.