

PrazHym Turkey Tamale Pie

Courtesy of Pete Marr

Butter, for the casserole dish
1 tablespoon olive oil
½ pound of ground turkey
¾ cup chopped onion
1 (14-ounce) can chopped tomatoes
½ can creamed corn
1 small can of tomato sauce
1 cup water
Salt and pepper to taste
1 tablespoon chili powder
½ cup yellow cornmeal
¼ cup pitted black olives, halved

Butter a casserole dish and set aside.

Heat a skillet on medium-high heat. Add the oil and, when hot, add the turkey. Brown the turkey, crumbling it as it cooks. If needed spoon out the excess liquid; this will help in the browning process. When browned add the onions. Sauté for 2 or 3 minutes, then add rest of ingredients except for the cornmeal. Simmer on low for 30 minutes.

Preheat oven to 350° F.

Remove the skillet from the heat and place on a folded tea towel to prevent it from spinning in the next step. Slowly add the cornmeal by sprinkling it over the top and stirring quickly to prevent lumps.

Pour into the greased casserole. Dot the top with pitted ripe black olives. Bake until hot and bubbly on top; 30-45 minutes.

Serve with sour cream, chopped fresh cilantro and/or shredded Cheddar cheese.