

Pork

Hotdog Tamale Pie

Better Homes & Garden All-Time Favorite Casserole Recipes

Servings: 6

1 cup onion, chopped
1/2 cup green pepper, chopped
2 tablespoons butter
1/2 pound (4 to 6) frankfurters
1 can (16 oz) pork & beans
1 can (12 oz) whole kernel corn, frozen, drained
1 can (8 oz) tomato sauce
1/4 cup pitted ripe olives, chopped
1 clove garlic, minced
1 tablespoon sugar
3 tablespoons chili powder
1 1/2 cups american cheese, shredded
3/4 cup yellow cornmeal

Preheat oven to 375 degrees.

In a large skillet, cook onion and green pepper in butter until tender but not brown.

Cut frankfurters in 1/2-inch pieces. Stir into skillet along with beans, corn, tomato sauce, olives, garlic, sugar, chili powder and a dash of pepper. Simmer, uncovered, until thickened, about 30 minutes. Add cheese; stir until melted. Turn mixture into a greased 12x7 1/2x2-inch baking dish.

Place two cups of cold water in a saucepan. Stir in cornmeal and 1/2 teaspoon salt. Cook and stir until very thick (1/2 to 1 minute after mixture comes to boiling). Spoon over hot frankfurter mixture, forming a lattice design. Bake, uncovered, for about 25 minutes.

Per Serving (excluding unknown items): 295 Calories; 16g Fat (46.6% calories from fat); 11g Protein; 30g Carbohydrate; 5g Dietary Fiber; 39mg Cholesterol; 833mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 Lean Meat; 1 Vegetable; 0 Fruit; 2 1/2 Fat; 0 Other Carbohydrates.