

Chili Tamale Pie

Bea Stevens - Gillette, WY

Treasure Classics - National LP Gas Association - 1985

Yield: 6 to 8 servings

*1/2 cup chopped onion
1/2 cup chopped green
pepper
2 tablespoons shortening
2 cans condensed chili
soup
1/3 cup water
1 tablespoon vinegar
1/2 teaspoon
Worcestershire sauce
1 package corn bread mix*

Preparation Time: 10 minutes

Bake Time: 20 minutes

In a large skillet, saute' the onion and green pepper in the shortening until the vegetables are tender. Stir in the two cans of chili soup, 1/3 cup of water, the vinegar and the Worcestershire sauce. Heat.

Prepare the corn bread mix as directed on the package

Spread the chili mixture evenly in a greased 10x6x2-inch baking dish.

Spread the batter over the chili mixture.

Bake at 400 degrees for 15 to 20 minutes.

Let stand for 15 minutes before serving.

Good as a complete meal when served with a salad.

Per Serving (excluding unknown items): 281 Calories; 26g Fat (79.9% calories from fat); 2g Protein; 13g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 31mg Sodium. Exchanges: 2 Vegetable; 5 Fat; 0 Other Carbohydrates.