

					Focus on Missions- 7:00pm	6:00am FBC Prayer Mtg
					Chapel closed for July 4th- Independence Day	

I made a great Tamale Pie for our last Small Group Fellowship from a recipe I saved from "Relish Magazine." It is so good you won't even miss the corn husks in a real tamale!

Number 1

1 onion chopped
1 ½ pounds ground beef
4 garlic cloves, crushed
1 ½ teaspoons oregano and cumin
2 Tablespoons chili powder
1 teaspoon salt

Number 2

1 14oz can stewed tomatoes
2 cups frozen corn kernels
½ cup fresh cilantro, chopped
1 cup jack and cheddar cheese,
grated

Number 3

3 cups cold chicken broth
2 cups cold water
1 teaspoon salt
2 cups corn meal
1 cup plain yogurt

Number 4

½ cup jack and cheddar cheese, grated
Sour cream
Diced tomatoes
Sliced black olives

Number 1: Brown in a skillet. While it browns make Number 3 by bringing it to a boil for 3-5 minutes the consistency should be like mashed potatoes. Add Number 2 to skillet. In a 13X9 pan layer 2/3rds of cornmeal batter, all of filling, 1/3rd of cornmeal batter and spread over the top. Bake 350 degrees 30 minutes and top with Number 4. Serves 10. Invite someone over to share it with you!