

Tamale Cazuela

Serves 6-8

2 lb extra lean ground beef
1 med onion, diced
2 cloves garlic, chopped
1 tsp cumin
2 tsp chili powder
2 chipotle chilis, minced
3 tsp chipotle sauce
¾ tsp salt
1 ½ c frozen corn
2 poblano chilis or 1 8 oz can Ortega green chilis, diced

Polenta:

3 cups water w/1 c milk
2 tsp chili powder
1 tsp salt
2 c stone ground cornmeal
1 cup grated Mexican mix cheese

1 15oz can black beans, drained
1 c red chili enchilada sauce

Note: Canned chipotle chilis are very hot, but tasty. One can will often have 5-8 chilis, plus sauce. I freeze the unused chilis, 2-3 each, for later use

Brown beef in skillet, chopping finely as it cooks. Drain off extra fat if necessary. Add onion, garlic, seasonings, chipotles with sauce, corn, chilis and continue to heat through. Adjust seasonings if desired, adding more of chilis or chipotle sauce for more heat. While beef is browning, start the polenta. Heat water, milk and seasonings in a large saucepan. When it starts to boil, stir in corn meal slowly. Continue cooking and stirring until thick, approximately 8 minutes. Stir in cheese until melted. Layer the bottom of a large casserole dish with about ½ of the polenta. Layer beans on top of polenta, followed by the browned beef mixture. Pour enchilada sauce over all. Spoon the rest of the polenta on top. Top with extra enchilada sauce and grated cheese, if desired. Bake at 350° F approximately 30 minutes. Serve with avocado or guacamole and sour cream.

