

Betty's Sirloin Steak Tamale Pie

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Betty demonstrates how to make Sirloin Steak Tamale Pie. This is a casserole that has a chili base, a middle layer of sharp Cheddar cheese, and a topping of crunchy cornbread. It is great for chilly days!

Sirloin Steak Tamale Pie

Chili Base:

- 1 teaspoon to 1 tablespoon olive oil
- 1 small onion, chopped
- 1 small green bell pepper, chopped
- 1 jalapeno pepper, minced
- 3 cloves garlic, minced
- 1 to 1.5 pounds sirloin steak, seasoned with salt, cooked, and cubed or shredded (You may substitute 1 to 1.5 pounds of ground beef, salted and browned.)
- 14.5-ounce can diced tomatoes, undrained
- (2) 15.5-ounce cans pinto beans, undrained
- 3 tablespoons chili powder
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano
- 2 tablespoons brown sugar

Cheese layer:

- 1 ½ cups grated Cheddar cheese

Cornbread layer:

- 1 cup yellow cornmeal
- 2/3 cup all-purpose flour
- 1 tablespoon sugar
- pinch of salt
- 1 teaspoon baking soda
- 2/3 cup milk
- 2 eggs
- 3 tablespoons melted butter
- 1 cup frozen kernel corn
- cooking oil spray



For the chili base, heat olive oil in deep skillet. Add onion, green pepper, jalapeno pepper, and garlic. Saute over low to medium heat until softened, about 5 minutes. Add cooked sirloin steak (or ground beef) and heat through. Add tomatoes, pinto beans, chili powder, cumin, oregano, and brown sugar. Simmer for 20 minutes. Taste for salt, and add salt, if needed. For the cornbread topping, combine yellow cornmeal, flour, sugar, salt, baking soda, milk, eggs, melted butter, and kernel corn in a large bowl. Stir until smooth. To assemble Tamale Pie, pour the chili mixture into the bottom of a 13-inch by 9-inch by 2-inch baking dish that has been sprayed with cooking oil spray. Sprinkle shredded Cheddar cheese evenly over top of chili. Spoon cornbread batter over the top and smooth toward all edges. Bake at 375 degrees (F) until brown and bubbly, about 15 to 20 minutes. Serve while hot. Enjoy! --Betty :)