



## Auriga Wine Cellars February 2008 Wine Club Recipe

### Chipotle Tamale Pie Pairs well with the Red Giant 2006

#### Ingredients

1 lb ground beef, turkey or chicken  
1 cup chopped onion  
1 cup chopped green peppers  
1-8 oz. can diced tomatoes  
1-8 Oz can tomato sauce  
1-12 oz can whole kernel white corn – drained  
½ cup pitted ripe olives, chopped  
2 cloves garlic, minced  
1 tblsp sugar  
1 tsp salt  
½ tsp ground cumin  
3 tsp chili power  
1 small can Chipotle peppers in adobo sauce

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6 oz (1 ½ cups) shredded cheese (the stores now have a 3 cheese Mexican mix that goes very well)  
¾ cup of cornmeal  
½ tsp salt  
2 cups cold water  
1 tblsp butter or margarine

#### Directions

In a large skillet brown meat, remove and drain. Cook onion and green pepper in the same skillet until tender. Return meat and add tomatoes, tomato sauce, corn, olives, garlic, sugar, salt, chili powder. From the can of Chipotle peppers, remove one pepper and dice. Then add two teaspoons of the sauce to the skillet. This will add some 'heat' to the dish. If you like your meal hotter, add more chilis.

Add the cheese and turn into a 9x9x2 baking dish.

Next make the cornmeal topper: Stir the cornmeal and ½ tsp salt into cold water in a sauce pan. Cook and stir over medium heat until thick. Add the butter and mix well. Spoon over the meat mixture in equal portions.

Bake at 375 for 40 minutes. Makes 6 servings.