



Melinda's Tamale Pie

1 lb ground turkey
3/4 cup yellow cornmeal
1 1/2 cup milk
1 beaten egg
1/2 tsp Melinda's Hot Sauce
1 pkg (1 1/4oz) chili seasoning mix
1 can (16oz) whole kernel corn, drained
1 can (16oz) tomatoes, chopped
1 cup grated cheese

Brown meat and drain. In a bowl, mix cornmeal, Melinda's Hot Sauce, milk and egg. Add drained meat, chili mix, tomatoes and corn. Stir.

Pour in a regular sized slow cooker. Cover and cook 1 hour on high, then 3 hours on low.

Sprinkle with cheese. Cook another 5 minutes until cheese melts.

Serves 6.