

Enchilada Pie – Serves 6

1 pound lean ground beef
1 onion, chopped, 3 cloves of garlic, minced
1 16-ounce can cream corn
1 tablespoon chili powder
1 16-ounce can refried beans
2 tablespoons taco sauce
1 10-ounce can enchilada sauce
1 4-ounce can chopped green chilies
1 package Jiffy style cornbread mix
1 egg (or amount required for cornbread mix)
1/3 cup milk (or amount required for cornbread mix)
½ cup (4 ounces) shredded cheddar cheese and ½ cup more for serving

Directions: Brown beef, onion, and garlic in a large skillet or other Dutch oven; drain well. Stir in enchilada sauce, corn and chili powder, set aside. Prepared cornbread mix according to instructions on the package, then stir in half the can of green chilies and set aside. Use a 12" Dutch oven and line with foil. Lightly coat foil with oil. Spread refried beans evenly on the bottom of the Dutch oven. Spread the taco sauce over the refried beans. Sprinkle the rest of the green chilies over the beans. Spoon the beef mixture evenly over the refried beans and chilies. Sprinkle a ½ cup of cheese over the beef mixture. Pour the cornbread mixture evenly over the cheese and beef mixture. Bake with 8 coals on the bottom and 12 on top for 30–35 minutes or until cornbread is golden brown. Serve with shredded cheese. This dish can be made in a conventional oven with a preheated cooking temperature of 375 degrees.