

## PORK POT PIE WITH GREEN CHILE AND CORN BREAD TOPPING

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Makes 6 servings

Prep Time: 45 minutes

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1 ½ pounds ground pork  
1 cup chopped onion  
1 large red bell pepper, chopped  
15 ounces tomato sauce  
2 tablespoons tomato paste  
10 ounces corn kernels, frozen or canned  
1 tablespoon cornmeal  
1 tablespoon Worcestershire sauce  
1 tablespoon ground cumin  
1 tablespoon chili powder  
1 teaspoon hot pepper sauce  
½ teaspoon ground allspice  
½ cup chicken broth

**Corn Bread Topping:**

1 cup all-purpose flour  
1 cup yellow cornmeal  
3 tablespoons sugar  
2 teaspoons baking powder  
3 tablespoons butter, melted  
¾ cup milk  
1 large egg, beaten  
½ cup Monterey jack cheese, shredded  
4 ounces green chile peppers, drained, chopped

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*Preheat oven to 375 degrees. Grease 2 ½-quart baking dish.*

- 1) In a large, heavy skillet, brown the pork with the onion and bell pepper until the pork is cooked through.
- 2) Stir in the tomato sauce, tomato paste, corn, cornmeal, Worcestershire sauce, cumin, chili powder, hot pepper sauce and allspice. Simmer for 30 minutes, stirring occasionally. Spoon the mixture into baking dish.

- 3) For the crust, stir the flour, cornmeal, sugar and baking powder together in a large mixing bowl.
  - 4) Stir the butter, milk and egg together in another bowl. Add to the dry ingredients. Stir until just blended. Stir in the cheese and chile peppers.
  - 5) Drop large spoonfuls of the crust mixture onto the pork mixture. Bake for 10 minutes. Reduce the oven temperature to 350 degrees and bake for 30 minutes longer or until the filling bubbles and the crust is lightly brown.
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Per serving (approximate values): 746 Calories; 35.5g Fat (42.6% calories from fat); 42.4g Protein; 65.3g Carbohydrate; 170mg Cholesterol; 1004mg Sodium.