

TAMALE PIE (TURKEY)

Yield 100

Portion 9-1/2 Ounces

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|-----|-------------|--------|---------|
| 305 cal | 36 g | 21 g | 9 g | 48 mg | 856 mg | 122 mg |

Ingredient

| <u>Ingredient</u> | <u>Weight</u> | <u>Measure</u> | <u>Issue</u> |
|--|----------------------|-----------------------|---------------------|
| CORN MEAL | 6-1/2 lbs | 1 gal 1-1/3 qts | |
| CHILI POWDER,DARK,GROUND | 4-1/4 oz | 1 cup | |
| SALT | 3 oz | 1/4 cup 1 tbsp | |
| WATER,BOILING | 25-1/8 lbs | 3 gal | |
| TURKEY,GROUND,90% LEAN,RAW | 16 lbs | | |
| ONIONS,FRESH,CHOPPED | 2-1/8 lbs | 1 qts 2 cup | 2-1/3 lbs |
| PEPPERS,GREEN,FRESH,CHOPPED | 14-1/2 oz | 2-3/4 cup | 1-1/8 lbs |
| TOMATOES,CANNED,DICED,DRAINED | 13-1/4 lbs | 1 gal 2 qts | |
| CORN,CANNED,WHOLE KERNEL,DRAINED | 5-3/4 lbs | 1 gal | |
| OLIVES,RIPE,PITTED,SLICED,INCL LIQUIDS | 3-1/4 lbs | 2 qts 3 cup | |
| CHILI POWDER,DARK,GROUND | 4-1/4 oz | 1 cup | |
| CUMIN,GROUND | 1-1/4 oz | 1/4 cup 2-1/3 tbsp | |
| GARLIC POWDER | 1 oz | 3-1/3 tbsp | |
| SALT | 7/8 oz | 1 tbsp | |
| PEPPER,RED,GROUND | 1/4 oz | 1 tbsp | |
| COOKING SPRAY,NONSTICK | 2 oz | 1/4 cup 1/3 tbsp | |
| CHEESE,CHEDDAR,LOWFAT,SHREDDED | 3 lbs | 3 qts | |

Method

- Mix cornmeal, chili powder and salt together; gradually stir into water. Bring to a boil.
- Reduce heat; simmer 25 minutes, stirring frequently until a stiff paste is formed. Set aside for use in Step 5.
- Cook turkey with onions and peppers until turkey loses its pink color, stirring to break apart. Drain or skim off excess fat.
- Add tomatoes, corn, olives, chili powder, cumin, salt, garlic powder, and red pepper to turkey mixture; simmer 15 minutes, stirring frequently. CCP: Hold at 140 F. or higher for use in Step 6.
- Spread 2-1/3 cups cornmeal paste over bottom and sides of each lightly sprayed steam table pan to form a thin crust.
- Pour 2 quarts meat mixture over crust in each pan.
- Spread 4-2/3 cups cornmeal paste evenly over meat mixture in each pan.
- Using a convection oven, bake at 325 F. 50 to 60 minutes, on low fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Remove from oven.
- Sprinkle 1-1/2 cups cheese evenly over each pan.
- Let stand 10 to 15 minutes to allow filling to firm and cheese to melt.
- Cut 3 by 4. CCP: Hold for service at 140 F. or higher.

Notes

- In Step 4, 7 pounds 5 ounces canned, ripe, whole pitted olives, drained and chopped may be used per 100 portions.