

TAMALE PIE**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 1¼ oz. eq. whole grains, 1/8 cup red/orange vegetable

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 piece

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES
(RED/ORANGE)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Beef, Gound, 80/20, #1001	17 pounds + 8 ounces
Onions, Chopped, Dehydrated, #2738	1/2 cup
Peppers, Green, Diced, Frozen, #1613	3 cups , chopped
Salsa, Bulk, #2823	3 quarts + 3 cups
Chili Powder, #2703	1/2 cup
Cumin Seed, Ground, #2706	3 tablespoons
Spice Blend MS, Southwest, No Salt, #2735	1/4 cup
Cornmeal, Enriched, #2006	4 pounds + 8 ounces
Salt, Table, #2723	1 tablespoon + 1 teaspoon
Margarine, Bulk, #1319	4 ounces
Chili Powder, #2703	1/4 cup
Water, Municipal, Mississippi	1 gallon

DIRECTIONS

- Defrost the onions and ground beef (if frozen) in the refrigerator. Drain the onions thoroughly on the day of the assembly.
CCP: Hold at 41 degrees F or lower.
- Brown the ground meat and then drain it. Press the draining beef to remove excess fat. After draining the ground beef, continue to cook it.
- Add the dehydrated onions and defrosted green peppers. Cook these until they are tender - about 5 minutes.
- For 100 servings, add the 3 quarts and 3 cups of salsa, ½ cup of chili powder, cumin, and Southwest Spice Blend. Mix the combination well.
Bring the mixture to a boil. Then reduce the heat and simmer for 15-20 minutes, until it has thickened.
CCP: Heat to 155 degrees F or higher for 17 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Divide mixture evenly among steamtable pans, (12" x 20" x 2½"). For 100 servings, use 4 pans.
- The ground beef mixture may be prepared ahead and refrigerated overnight. If cooled, it must be reheated to 165 degrees F.
If the ground beef is refrigerated overnight, follow this CCP: Cool to 70 degrees F within 2 hours and from 70 degrees F to 41 degrees F or lower within an additional 4 hours.
CCP: Reheat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.

TAMALE PIE

DIRECTIONS

7. For the cornbread topping:
 - Mix the cornmeal, salt, margarine and ¼ cup of chili powder.
 - Pour 1 gallon of water into a pot, then stir the cornmeal mixture into the water.
 - Bring the mixture to a boil.
 - Reduce the heat and simmer, stirring frequently, until it has thickened.
8. In each steamtable pan, pour 7 cups of the cornmeal mixture onto the beef mixture. Set steamtable pans aside to cool for 5 to 10 minutes. After cooling smooth the cornmeal mixture over the beef with gloved hands.
9. To bake:
 - Conventional oven: 400 degrees F for 30-35 minutes.
 - Convection oven: 350 degrees F for 25-30 minutes.
 Cook until lightly brown and the product has reached the proper temperature.
 CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.
10. Remove the Tamale Pie from the oven. Serve it immediately, or cover it and place in a warmer until ready for service. If aluminum foil is used as a cover, cut holes in aluminum foil.
 CCP: Hold and maintain the product at a minimum of 135 degrees F or higher. Check temperature every 30 minutes.
11. Cut each pan 5 x 5, for 25 servings per pan. Serve with a spatula.
 The dish may be garnished with cheese. If cheese is added, the nutritional analysis must be recalculated.
12. Portion 1 piece per serving. Each portion provides 2 oz. eq. of meat/meat alternate, 1¼ oz. eq. of whole grains, and 1/8 cup of red/orange vegetable.
 CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.

PRODUCTION NOTES

Use USDA Foods products when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.

If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.

"Culinary Techniques for Healthy School Meals: Preparing Meats" provides seasoning and serving ideas for meats.

SERVING NOTES

Tamale pie may be served with salsa or hot sauce. The nutrient analysis must be recalculated if additional ingredients are added.

NUTRIENTS PER SERVING

Calories	250	Dietary Fiber	2.28 g	Sodium	237.00 mg	Sat. Fat	4.85 g
Carbohydrates	19.74 g	Protein	11.66 g	Total Fat	13.18 g	Trans Fat	0.00 g

TAMALE PIE

ILLUSTRATED PRESENTATION OF TAMALE PIE

1.



Tamale Pie ready for service

2.



1 serving of Tamale Pie