

TARNAL PIE WITH CHILE CON CARNE

Ingredients

1 ½ lbs flank or round steak or chuck	1 onion, minced
2 Tbsp lard or oil	1 ½ cups red chile sauce
2 Tbsp flour	1 ½ cups water
1 clove garlic, minced fine	2 ½ cups fresh “masa”
	1 can green olives

Directions

1. Cut the meat into cubes, about 1 inch or less; brown well in the oil or fat; add the flour and garlic or minced onion. When brown, add the red chile sauce and the water.
2. If hominy is used in place of “masa,” grind into a paste through the chopper;
3. Whether masa or ground hominy is used, add 1 tablespoon shortening and mix well into a paste.
4. Line a baking dish with this paste, saving enough for an upper crust. Put in the meat mixture with 1 can of olives, and cover with the remaining paste; bake until brown in a moderate oven.