



# DREAMLAND TAMALE PIE

Level: **Moderate**

Total: **45 min**

Yield: **6 servings**

Active: **15 min**

*A piping-hot skillet filled with layers of Southern goodness – tender chopped pork, tangy Dreamland BBQ sauce, and cornbread crust that's golden and crumbly. The sweet and savory flavors of Alabama BBQ meet the comforting embrace of cornbread. Each bite is a symphony of taste sensations, where the richness of the pork harmonizes with the tang of the sauce, all embraced by the warmth of the cornbread.*

## Ingredients:

- [1 pound Dreamland BBQ Chopped Pork](#)
- [2 tablespoons Dreamland BBQ Sauce](#)
- [2 teaspoons Dreamland BBQ Pork Rub](#)
- [2 ounces Dreamland Dipping Sauce](#)
- 3/4 cup plain yellow cornmeal
- 1/4 cup all purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon kosher salt
- 2 tablespoons unsalted butter (melted)
- 1 cup water (hot)
- 1 1/2 cup sharp cheddar cheese (shredded)
- 2 tablespoons extra virgin olive oil
- 1 tablespoon garlic (minced)
- 1/2 cup tomatoes (chopped)
- 1/4 cup cubanelle peppers (chopped)
- 1/4 cup green onions (chopped)

## Directions:

1. Preheat oven to 400°F
2. Prepare filling by heating a large saute pan over medium-high heat, add 2 tablespoons of olive oil, garlic, and cubanelle peppers and saute for 2 minutes. Then add pork, tomatoes, 1.5 teaspoons Dreamland Pork Rub, and Dreamland BBQ sauce, stirring to combine. Remove from heat and fold in green onions.
3. Prepare the crust by combining cornmeal, flour, baking powder, salt, and 1/2 teaspoons Dreamland Pork Rub in a small mixing bowl. Whisk in hot water and melted butter, stirring until batter is smooth. Fold in 1 cup of cheese.
4. Pour batter into lightly greased 9 inch skillet. Spread filling over top, leaving 1/2 inch border around outside edges. Sprinkle top with remaining cheese.
5. Bake for 25-28 minutes or until crust is a golden brown.
6. Let stand for 10 minutes before cutting. Drizzle with Dreamland Dipping Sauce.