

Spiced Beef Corn Bread Cobbler

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	medium	onion - chopped
4	tablespoons	vegetable oil
2	cloves	garlic - finely chopped
1	pound	ground beef chuck
1	teaspoon	sugar
1/2	teaspoon	ground cinnamon
1/2	teaspoon	cayenne
1/4	teaspoon	ground allspice
1/4	teaspoon	black pepper
3/4	teaspoon	ground ginger
1 1/4	teaspoons	salt
14 1/2	ounces	diced canned tomatoes in juice
2/3	cup	yellow cornmeal
1/3	cup	all-purpose flour
1	teaspoon	baking powder
1/3	cup	whole milk
1	large	egg
2	ounces	sharp cheddar cheese - coarsely grated

Put oven rack in middle position and preheat oven to 400. Lightly oil a 9.5 inch pie plate.

Cook onion in 2 tablespoons oil in a deep 10 inch heavy skillet over moderate heat, stirring occasionally, until edges are golden, 3 to 4 minutes. Add garlic and cook, stirring, 1 minute. Add beef and cook, breaking up large lumps, until no longer pink, 4 to 5 minutes. Add sugar, spices and 1 tspn salt and cook, stirring, 1 minute. Add tomatoes with juiced and briskly simmer, stirring occasionally, until liquid is reduced to about 1/4 cup, 8 to 10 minutes.

While beef simmers, whisk together cornmeal, flour, baking powder and remaining 1/4 tspn salt in a medium bowl. Whisk together milk, egg, and remaining 2 tablespoons oil in a small bowl, then stir into cornmeal mixture until just combined. Fold in 1/2 cup cheese.

Spoon cooked, spiced beef into pie plate with a slotted spoon, reserving juices in skillet. Skim off and discard far from juices if desired, then pour juices over beef in pie plate.

Spoon 4 mounds of corn bread batter over beef, then sprinkle with remaining 2 tablespoons cheese. Bake until a toothpick comes out clean, 15-25 minutes.