

Tamales

Mexican · Main Course · Hard · 150 min total · Serves 12

Steamed corn masa dumplings filled with seasoned pork in red chili sauce wrapped in corn husks.

Ingredients

- 4 cups masa harina
- 1 cup lard (or shortening)
- 2.5 cups chicken broth (warm)
- 2 lb pork shoulder (cooked shredded)
- 6 dried guajillo chilies (seeded soaked)
- 3 cloves garlic
- 1 tsp cumin (ground)
- 30 dried corn husks (soaked)

Method

1. Beat lard fluffy. Mix in masa harina and broth until spreadable dough.
2. Blend chilies with garlic, cumin, salt. Mix with shredded pork.
3. Spread 3 tbsp dough on smooth side of husk, leave border.
4. Place spoon of filling in center, fold husk closed. Fold bottom up.
5. Stand upright in steamer. Steam 90 min until masa pulls from husk. Rest 10 min.

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