

Tamales

Mexican · Main Course · Hard · 180 min total · Serves 12

Corn masa filled with pork or chicken, wrapped in husks and steamed.

Ingredients

- 3 cups masa harina
- 1 cup lard
- 1.5 cups chicken broth (warm)
- 1 tbsp baking powder
- 1 tsp salt
- 20 corn husks (soaked)
- 2 cups shredded pork (cooked)
- 1 cup salsa (for filling)

Method

1. Soak corn husks in hot water 1 hour.
2. Beat lard until fluffy. Mix masa, broth, baking powder, salt.
3. Spread masa on husk, add filling, fold.
4. Steam 1-1.5 hours. Rest 15 min before serving.

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