

Tamales

Makes approximately 16

Pick pretty much any meat you like... Pulled pork, beef, yes, even Chicken.

Ingredients

Tamale Dough

- 2 cups Masa
- 2 cups water (or broth set aside from your meat choice)
- 1 teaspoon Baking Powder
- ½ teaspoon Salt
- 2/3 cup lard or shortening
- 2 teaspoons Masa Seasoning Mix

Tamale Filling

- 1¾ Pounds Pork Loin or shoulder
 - (You may also substitute Chicken or Beef roast)
- ¼ cup Lard or Shortening
- ¼ cup All Purpose Flour
- 2 Cloves Garlic
- 1 teaspoon Ground Cumin
- 1½ oz. Chile Pastilla or California Pods
- 2 oz. Cooking oil
- ½ cup Water
- ½ cup Broth (set aside from cooking the meat)
- ½ Tablespoon Salt
- 16 Corn Husks
- 2½ pounds Prepared Masa (above)

Directions

1. Soak corn husks in boiling water for about 1 hr
2. Prepare the meat. For most meats this means boiling, or for pulled pork or Beef Roast or Brisket you may smoke them or roast them at low temperature. No matter the method of cooking, the idea is for the meat to be very tender and “falling off the bone”. Shred and set aside to cool.
3. Clean the chili pods and lightly sauté them
 1. Another option is to roast the dry pods, then clean them, then boil them until soft enough to blend

4. Add the Chili pods, Water, Broth, Cumin, Garlic to blender or food processor and blend until smooth.
5. Stir shredded meat and chili mix together and set aside
6. Melt lard in hot pan, add flour and cook until lightly browned and fragrant
7. Add lard and flour mixture to meat and chili mix and stir well
8. Lay out corn husk, spread approximately 2-3 tablespoons of masa mix on husk
9. Add 1-2 tablespoons of the meat mix down the center of the masa mix
10. Roll with the grain, then fold the ends to the center
11. Wrapped tamales need to steam for approximately 1 hr. (Longer for larger tamales)

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