

# Tamales

## Filling

Pork Butt 3-4 lbs

Spices; adobo, cumin, garlic, red pepper (experiment with the flavors you like)

Water 2-3 gal.

Large Stock Pot

### Preparing the meat

Put pork into a large stock pot; add spices and 2 gallons of water. Bring to a boil then to simmer for 3 to 3 1/2 hours depending on the size of the pork butt. Remove pork from heat and set aside. Retain pork stock for use later.

After the meat has cooled, shred and add some salsa for flavor.

You can add different things to your tamales, such as rice, cheese, and different kinds of meat. You can even make them sweet, by adding fruit and honey. What I'm showing you now is traditional pork filled tamale.

## Salsa

1 Large Onion

Several Garlic Cloves

1/4 lb. Dry Ancho Chili Peppers

10 Dry Anaheim Hot Chili Peppers (optional, for heat)

Pork Stock

Salt (to taste)

### Preparing the salsa

De-vain and de-seed the peppers. Since they are dried, you'll need to re-hydrate them. Cut into strips and place in a bowl with warm water for about an hour. Now chop the onion, peel the garlic and remove the chilis from the bowl of water. Place everything into a blender. Add some chicken stock and blend smooth. It will take about 5 minutes at a high speed to get to the right consistency. Add salt to taste. When finished, set the salsa aside.

## Tamale Masa

4 cups Masa Flour  
1 1/2 cups Lard  
2 tablespoons Baking Powder  
1 tablespoon Salt  
Pork Stock (as needed)  
3/4 cup Salsa  
Corn Husks (Hojas)

### Preparing the masa and husks

First, you'll need to re-hydrate the corn husks to make them pliable to wrap the tamales. Place husks in a large pan or bowl with warm water for about an hour.

Now to prepare the masa, in a large bowl mix the dry ingredients, masa flour, baking powder, and salt. Melt the lard to a liquid consistency (not too hot) and add to dry ingredients. Add salsa and then the pork stock. Mix thoroughly until you have the consistency of thick paste. One way to tell if the masa is ready is to take a small piece and put it in a bowl of water. If it floats, it's ready!

## Making Tamales

Take your corn husks (now pliable) and lay them down smooth side up. Spread the masa over the husk (thick or thin to your liking) I like them kinda medium. Put a good portion of pork in the middle and pour about a spoonful of salsa on the pork. Wrap from side to side, and then fold up the bottom. Repeat.

When you're done wrapping the tamales, place them in a pot steamer, standing up with the folded bottom down. Let them steam about an hour to an hour and a half.

Serve with a chili or mole' sauce. Freeze what you don't eat.