

PORK TAMALES



INGREDIENTS

PORK FILLING

- 2 ½ lbs. Boneless pork butt
 - 1 Tbsp. Garlic powder
 - 1 tsp. Salt
 - 1 tsp. Black pepper
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MASA

- 10 lbs. Masa (*cornmeal flour*)
 - 4 cups Pork lard
 - ¼ cup Water
 - 3 Tbsp. Baking powder
 - 2 oz. Chile Ancho to color masa
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FOR TAMALES ASSEMBLY

- 6 dozen dried corn husks
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CHILE SAUCE

- ½ lb. Chile Ancho
 - 1 tsp. Garlic powder
 - ½ tsp. Ground cumin
 - 2 cups Water (*stock saved from boiling the Chile Ancho*)
 - 2 Tbsp. Pork lard
 - 2 Tbsp. Salt
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DIRECTIONS

PORK

Place pork butt in medium-size stock pot. Add the garlic, salt and pepper. Add cold water to cover the pork. On high heat, bring to a boil, then reduce heat to medium low and let it simmer partly covered for about 1 ½ to 2 hours. Remove pork from the stock and let it cool at room temperature. When cook, begin shredding the meat into fine threads.

CHILE SAUCE

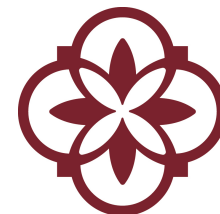
In a large saucepan, boil the chile ancho for about 10 – 12 minutes or until softened. Drain the chiles and reserve the water. Rinse the seeds out of the boiled chiles. Put the chiles, garlic and cumin in a blender and blend well. Add the 2 cups of reserved water.

In a heavy, large-size saucepan, heat 2 tablespoons pork lard over medium high heat. Add the drained chile puree very carefully because it will splatter. Reduce the heat to low. Cook over low heat for about 10-15 minutes. Take sauce off the heat. (Reserve about 2 ounces of this sauce to color the masa) Combine the pork with the chile sauce.

MASA

Place 10 pounds of masa in a large mixing bowl. Pour water and add the baking powder over the masa evenly. Add salt and begin mixing the masa with your hands. Add the pork lard and two ounces of chile ancho sauce (this adds color to the masa) and knead the masa once more. Masa is ready when it starts to feel thick and compact. Pad it down in bowl and set it aside.

PORK TAMALES (CONTINUED)



SAN ANTONIO

TAMALE ASSEMBLY

Soak the dried husks in warm water for about an hour and a half or until soft. Drain the husks well; pat dry with paper towels. For each tamale spread about 2 tablespoons of the masa mixture on each cornhusk. Spoon 2 tablespoons of the filling lengthwise down the center. Fold husk and secure with strips of cornhusk. Steam for about 1 hour.

At this point, the tamales are ready to be steamed. Use a stock pot with wire lining or steamer insert. Add enough water as to keep it below the steamer. Add a few husks to prevent the tamales from getting wet. Tamales must be placed open side up along the inside perimeter of the stock pot. Place extra husks on top the tamales and cover the pot. Steam for about an hour or until the husk peels away from the masa easily.

Serve warm or freeze after cooling.

REHEATING INSTRUCTIONS

STEAMING METHOD

Put about 1-inch of water in a stock pot with a wire lining or steamer insert. (Water must not touch the tamales) Tamales should be placed open side up along the inside perimeter of stock pot. Set the stove to medium heat and steam the tamales for about 15-20 minutes.

MICROWAVE OVEN

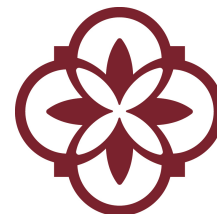
Place tamales in the microwave, 6 at a time, covered with a paper towel, Saran Wrap or microwave cover for 1 minute per tamale. To keep tamales warm for a longer period of time, store them in a heated crock-pot. Do not refreeze tamales once you have reheated them.

Makes 4-6 dozen tamales

Recipe courtesy of Mi Tierra



CHICKEN TAMALE SOUP



SAN ANTONIO

INGREDIENTS

- ½ cup Diced celery
- ½ cup Diced carrots
- 1¼ cup Diced white onion
- 1 tsp. Dried oregano
- 1 tsp. Ground cumin
- 2 Cloves of garlic, minced
- 6 cups Chicken stock
- 2 cups Diced tomatoes
- 1 cup Tomato puree
- ½ cup Fresh corn
- 8 Tamales, sliced
- 1 cup Garbanzo beans
(chickpeas, cooked or canned)

DIRECTIONS

Sauté the celery, carrots and onions until they are soft. Add the oregano, cumin, garlic, corn and chicken stock. Simmer for 30 minutes.

Add tomatoes and chickpeas and simmer for 30 minutes.

Add tamales and cook for 15 minutes.

Serves 8

Recipe courtesy of Crockett Hotel



BEEF TAMALE SOUP

INGREDIENTS

- 1 lb Ground beef
- 1 Medium onion, chopped
- 1 Large bell pepper, seeded and chopped
- 3 Medium tomatoes, diced
- 4 cups Pinto beans
- 2 cups Corn, fresh or frozen
- 2 cups Beef broth
- 6 Tamales, sliced
- Salt and pepper to taste
- Chopped cilantro

DIRECTIONS

Brown the beef, onions and green peppers in a sauté pan. Drain the fat and place the mixture in a pot with the tomatoes, beans, corn and broth. Simmer together for one hour before adding the tamales and simmering for another 15 minutes. Add salt and pepper to taste. Before serving, garnish with a sprinkle of cilantro.

Serves 8

Recipe courtesy of Menger Hotel



PAN FRIED TAMALES WITH JALAPEÑO DIP



INGREDIENTS

- 12 Tamales
 - ½ cup All-purpose flour
 - ½ cup Yellow cornmeal
 - 1¼ cup Milk
 - 1 Egg
 - ½ tsp. Salt
 - ¼ tsp Cayenne Pepper
 - ¼ tsp Cilantro leaves
 - 1 Fresh lime, zest and juice
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JALAPEÑO DIP

- 2 Avocados, mashed
- 1 Whole lime, juiced
- 2 Chopped jalapeños
- ½ cup Chopped cilantro

DIRECTIONS

Mix all ingredients listed after tamales in a bowl to make the batter. Remove the husks and dip tamales into mixed batter. Pan fry both sides until golden brown in 350 degree oil.

Center of tamales should be 165 degrees.

Blend all ingredients for the dip in a blender. Salt and pepper to taste.

Recipe courtesy of Marriott San Antonio

