

Pork Tamales

Pork Ingredients and Directions:

- 5-lb. Boneless pork roast, cut into 2 inch chunks (trim excess fat)
 - 1 tablespoon salt
 - 1 teaspoon ground cumin
 - 6-8 garlic cloves crushed
 - 1 teaspoon peppercorns
 - 1 onion, quartered is fine
1. Place all ingredients into the stockpot and add 4 quarts of water (to cover the meat).
 2. Bring to a boil and skim the foam off the top.
 3. Reduce heat to medium-low and cook for about 2 hours or until the meat is starting to shred.
 4. Remove meat from broth and cover.
 5. Reserve broth for Chili sauce

Chili sauce Ingredients and Directions:

- 16-18 dried California chili pods
 - 1 teaspoon kosher salt
 - Reserved pork broth + water (enough to cover chilies)
 - Alternately you can just use water
 - 2-2 garlic cloves
 - ¼ onion
1. Cut open the chili pods and remove the veins and seeds. Break into pieces and place in a pot with the reserved pork broth (alternately you can use water, but be sure to salt your water).
 2. Boil for 5 minutes then allow to cool for 30 minutes.
 3. Strain broth off the chilies and reserve it for the Masa.
 4. Place chilis, garlic, and onion in a blender or food processor and blend/process until smooth
 5. Add some broth to get to the right "sauce" texture.
 6. Taste and adjust for salt.
 7. Reserve ½-1 cup of sauce for the Masa, but pour the rest of the sauce into the reserved meat. Mix well and set aside.

Masa Ingredients and Directions:

- 6 cups of Maseca Instant Corn Masa
 - 2 teaspoons of kosher salt
 - ½ cup of chili sauce (you can use canned red sauce)
 - 3 cups (melted) pork lard (or veg lard)
 - 5 cups pork broth (reserved from the other steps).
1. Place maseca and salt in a very large bowl and mix well.
 2. Make a well in the dry mix and add ½ cup of melted lard, 1 cup of broth and 1 cup of lard.
 3. Using your hands, mix well.
 4. Alternately add in broth & lard until you've added half of each, then add in ½ cup of chili sauce.
 5. Continue to mix and add broth and lard alternately until the masa feels spongy (dough should float if you drop a small bit into water). You should be able to spread it across your hand easily.
 6. Cover tightly with plastic wrap or lid and place in the refrigerator for 30 minutes.

Cork Husk directions:

Sort your corn husks and choose similar sized husks. Place 24-36 sorted dried corn husks in a large pot and cover with hot water. Since the corn husks will float, set a pot lid or something heavy over the top to keep them under the water. Allow to soak at least 30 minutes.

Tamale assembly and cooking:

1. Lay a corn husk, smoother side up, on the counter with the wide end at the bottom.
2. Using a bench scraper, scoop out some masa dough and press it to a flat surface several times to get a nice smooth dough.
3. Starting ½ way down the husk, spread an even layer down the husk.
4. Repeat with all the husks, stacking them together.
5. Once the Masa has been spread, place several tablespoons of meat right in the middle.
6. Fold one side over the top of the meat, then fold opposite side over the top. Pull the top (with no masa) over the filled tamale and turn over and set aside to fill the rest.
7. Place tamales in a large pot fitted with a steamer basket. Fill the pot with enough water so that it's just under the steamer basket. Arrange the tamales open side up and place foil over the top of the tamales, then place a lid on the pot. Steam for 90 minutes (adding more water when needed).
8. Allow to cool for 5 minutes before eating!