



Pork in green sauce tamales

Ingredients

Tamale dough

- 8 cups of MASECA® Tamale corn masa flour
- 2 ½ cups of lard
- 1 tablespoon of salt
- 2 tablespoon of baking powder
- 5 ½ cups of warm water *

*Water can be substituted by broth, we recommend chicken or pork broth.

Filling

- 4 cups of pork meat, cooked and shredded
- 1.1 pounds of green tomatoes
- 8 serrano peppers
- 2 garlic cloves
- 2 cups of water
- 8 Mexican pepper leaves (hoja santa), chopped
- Salt to taste
- 2 tablespoons of vegetable oil
- 35 to 40 banana leaves 12-inch long, roasted

Preparation

Tamale dough:

1. In a big bowl or in the mixer's bowl, place the MASECA® Tamale flour, salt, and baking powder. Mix them very well using a spoon or with the mixer on low speed for 1 to 2 minutes.
2. In a hot pan, add the lard until melted. Set aside and keep warm.
3. Add warm lard slowly to the bowl with the dry ingredients, mixing constantly. Then add warm water slowly, also mixing constantly. If using a mixer, use medium speed until lard and water are incorporated.
4. Continue mixing until the dough is completely integrated. If using a mixer, increase speed and mix for 4 to 5 minutes. This dough will not fluff, but the consistency will be soft and smooth.

Filling:

1. In a hot pot pour the water and boil tomatoes, serrano peppers, and garlic for 8 minutes. Remove from stove, place tomatoes, chiles and garlic in a blender without water and liquefy.
2. Heat oil in a pan and fry the sauce, add pepper leaves (hojas santas) and salt to taste. Let it boil for 5 minutes in low heat.
3. Add shredded meat and mix with the sauce. Let it cook for 2 to 3 minutes and set aside.

Tamale assembly:

1. Take a banana leaf with the brightest side down, using a spoon or your fingers, spread out a spoonful of masa (2.8 to 3 oz) in the middle of the leaf to form a rectangle; it should be $\frac{1}{2}$ an inch thick.
2. In the middle of the masa rectangle, place the filling.
3. Join both edges of the leaf, fold until reaching the masa and, finally, fold the sides under the tamale (it should look like a wallet).
4. You can tie the tamales to avoid the leaves to open while cooking.
5. Place the tamales horizontally in a steamer to keep its shape and cook for 50 minutes.

Leave them inside the steamer for 10 minutes before serving.