



Red chili pork tamales

Ingredients

Tamale dough:

- 1.1 pounds of MASECA® Tamale corn masa flour
- 8.8 ounces of lard
- 1.75 ounces of Mexican pinole
- ½ teaspoon of salt
- 3 cups of beef broth
- 10 corn husks for tamales
- Water to cover corn husks

Filling:

- 1.1 pounds of pork leg meat
- 1 onion, finely chopped
- 4 garlic cloves, finely chopped
- 20 red chilies or ancho chilies, deveined
- 3 tablespoons of lard
- 1 tablespoon of MASECA® Tamale corn masa flour
- 2 tablespoons of vinegar
- 1 tablespoon of sugar
- ½ cup of olives
- ½ cup of yellow raisins

Preparation

Tamale dough:

1. In a large mixer bowl, mix the lard until fluffy.
2. Add MASECA® Tamale flour, pinole, salt and beef broth.
3. Knead dough with your hands to integrate ingredients until obtaining a soft dough.

Filling:

1. Boil the pork meat with the onion and two garlic cloves. Once cooked, cut in small cubes. Set the broth aside.
2. Boil chilies at low heat. Remove and let cool for a few minutes.

3. In a hot pan, melt lard and fry sauce, garlic, and a tablespoon of corn masa flour. Then add vinegar, salt, sugar, olives, raisins and meat. Let it boil and wait until thickens.
4. Cool before filling tamales.

Tamale Assembly:

1. Soak corn husks in hot water with half teaspoon of salt overnight. Remove from water and drain.
2. Take a spoonful of tamale dough, place in the middle of a corn husk and spread evenly with a spoon in the middle of the corn husk making a thin layer. Add some of the pork meat on the masa and in the middle of the husk.
3. Close the husk overlapping the sides to the middle, and then fold upward the top portion of the husk.
4. Place tamales on the steam rack of a steamer pot. Close and cook until tamale comes off the husk when serving (approximately 1 ½ hours).