



Northern Mexico Style Tamales

Ingredients

Tamale dough:

- 1.1 libras of MASECA® Tamale corn masa flour
- 8.8 ounces of lard
- 3 cups of beef broth
- ½ tablespoon of salt
- 10 corn husks for tamales
- Water to cover corn husks

Filling:

- 1.1 pounds of pork meat
- 1 tablespoon of pork lard
- 1 onion
- 2 garlic cloves
- 5.3 ounces of chili ancho, deveined
- Salt, pepper, and cumin to taste

Preparation

Tamale dough:

1. In a mixer bowl, mix lard until fluffy.
2. Mix MASECA® Tamale corn masa flour with lard and beef broth. Season with salt to taste.
3. Knead dough with your hands to integrate ingredients until obtaining a soft dough.

Filling:

1. In a pot, add 4 to 5 cups of water, salt, pork meat, onion, and pepper. Boil for 30 minutes; shred meat and reserve the broth.
2. In a hot pan, add pork lard and sauté shredded meat. Set aside.
3. Soak chilies in hot water for 5 minutes and blend with garlic, chili water, cumin, pepper, and salt.
4. Add shredded pork to the sauce and boil for 2 minutes. Set aside.

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 shredded pork 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).