



Birria Tamales

Ingredients

For the tamales:

- 4 cups of Maseca Nixtamasa® corn masa flour
- 4 ¼ cups of beef broth
- 1 ½ cups of lard (or vegetable shortening),
- 1 teaspoon of baking powder
- 1 dried guajillo chiles, stems removed, rinsed
- 1 dried New Mexico chile, stems removed, rinsed
- 1 dried mulato chile, stems removed, rinsed
- 1 dried pasilla chile, stems removed, rinsed
- 1 dried puya chile, stems removed, rinsed
- 1 garlic clove, peeled
- ¼ teaspoon of coriander seeds
- 3 allspice berries
- 3 ½ teaspoon of salt
- 1.5 pounds of birria meat, cooked and shredded
- 33 ounces of birria broth
- 35-40 corn husks for tamales
- fresh chopped cilantro for serving
- chopped red onion for serving

Preparation

1. Soak corn husks in hot water for at least 2 hours.
2. Put all chiles in a large saucepan, add water to cover and bring to a boil. Reduce heat and simmer until softened.
3. In a blender, add chilies, 1 cup of beef broth, garlic, coriander, allspice berries, and ½ teaspoon of salt and blend until smooth. Strain mixture and set aside.
4. Place lard in a bowl of a large stand mixer fitted with the paddle attachment. Beat at high speed until light and silky.
5. Add Maseca Nixtamasa®, 3 teaspoons of salt, and baking powder and blend on low speed. Slowly add 3 ¼ cups of beef broth and red chili sauce. Continue mixing at a low speed until masa is fluffy.

Preparation

6. Drain corn husks, place 3 spoons of masa into the center of the corn husk and spread evenly with a spoon. Add some birria meat in the middle of the husk.
7. Close the husk overlapping the sides to the middle and then fold upward the top portion of the husk.
8. Place tamales on the steam rack of a steamer pot. Cover tamales with corn husks and 2 clean kitchen towels and cover with lid.
9. Cook until tamales come off the husk when serving (approximately 1 ½ hours).
10. Serve tamales with birria broth on the side, and sprinkle onion and cilantro.

35 servings