

Authentic Pork Tamales

MAKES ABOUT 2 DOZEN TAMALES



INGREDIENTS

1¼ pounds pork roast, boneless

4-5 tablespoons Select New Mexico Chile Powder or 1-1½ cups Select New Mexico Red Chile Sauce

Broth from the pork

15 oz. bag of Select New Mexico Corn Husks

1½ cups Select New Mexico Prepared Masa. (Bring to room temperature to ensure smooth spreading.)



DIRECTIONS

1. Cook pork roast plus 3-4 cups of water in a pressure cooker for about 45 minutes or in a covered pot over medium heat with enough water to cover pork for about three hours. Pork is done when it shreds easily with a fork. Save the broth.

2. When the meat is done and tender, shred it and place in a pot with 1 quart of water. Add red chile powder or puree to taste. Add more water slowly, until the pork/chile mixture is covered. Bring to simmer.

3. Turn off the heat and let pork/chile mixture stand covered for at least 20 minutes. Pork/chile mixture should be a rich red color and moist but not watery.

4. Clean/rinse the corn husks: Bring a large pot of water to a boil. Turn off heat, add corn husks and weigh them down with a plate so they are completely submerged. Let them soak for an hour. Then drain.

5. Remove and separate a single, full leaf corn husk. Corn husk should be moist, soft and easy to work with; should not have any visible drops of water. Spread the masa evenly on the top half of the drained husk.

6. Add the meat filling in a vertical line down the center of the masa. Then fold in the sides of the husk toward each other, overlapping them a bit. Fold the bottom part of the husk up against the top of the filled tamale.

7. Use a narrow strip of husk to tie around the middle to hold the tamale closed.

8. Finally, lay the tamales flap-side down in a steamer basket. Steam for about 20 minutes, or until the masa feels firm inside the husk. Cook thoroughly to 165°F. Let cool for about 30 minutes. Once cooled, the tamales may be frozen.

9. Add 1 teaspoon crushed garlic and more red chile powder or masa to the remaining pork broth to make red chile sauce to ladle over the tamales.

Adjust seasoning to taste.