



Pork Tamales



PREP TIME

30

minutes



COOK TIME

3 to 4

hours



SERVINGS

12

people

INGREDIENTS

Mix

- 3 dry corn husks
- 3 chili peppers
- 2 1/2 cups of chicken broth, divided
- 4 cups of instant corn flour
- 2 teaspoons of baking powder
- 1 1/2 teaspoon of chili powder
- 1 1/2 teaspoons of salt
- 3/4 cups of butter, softened

Filling

- 1 tablespoon of salt
- 1 tablespoon of dark brown sugar
- 1 teaspoon of chili powder
- 1 teaspoon of cumin powder
- 1/2 teaspoon of red pepper powder
- 1/2 teaspoon of freshly ground black pepper
- 3 lbs. of pork loin roast (deboned)
- 2 tablespoons of canola oil

Prepare the Dough:

Cook the chili peppers in the microwave on high temperature inside a glass container with half a cup of broth for two minutes, or until they become tender. Strain them. Take the stems off the peppers. Blend the peppers in a blender or food processor until they are pureed.

In a big bowl, combine the pepper puree, with the other two cups of broth and the following 5 ingredients: corn flour, baking powder, chili powder, salt and softened butter (the mixture will be coarse). With your hands, knead the mixture from 3 to 4 times, until you get a soft texture on the dough. Let the dough set.

Prepare the Pork:

Combine the salt and the following 5 ingredients: salt, dark brown sugar, chili powder, cumin powder, red pepper powder and freshly ground black pepper (see ingredients for amount). Rub the mixture evenly on the pork. Place the pork inside a Dutch oven and brown up the pork in hot oil, at medium-high heat for 3 to 4 minutes per side. Pre-heat the oven to 300° F. Cover the pot and bake for 3 to 4 hours or until the pork is tender.

Remove the pork from the pot, and set aside the juices that were released. Let it cool slightly and shred the meat with a fork. Cook the pork juice at medium-high heat for 15 minutes, or until it has been reduced to half the amount. Add the shredded pork to the juice, mixing it all well.

Make the Tamales:

Divide the dough evenly into 24 corn leaves. Press each portion on a leaf, forming a small rectangle and leaving a border of at least half an inch in three of the sides and leave a bit more space on the corners. With a spoon, spread evenly 1 to 1 and a half tablespoons of pork mixture on one side of the dough. Join the long ends of the leaf, pressing them to close them. Fold the sides of the leaf one on top of the other and tie them up with a strip of corn leaf. Place a cup in the center of a metal strainer and cover it with a kitchen towel and place all these inside a Dutch oven. Add enough water to the pot until the base of the strainer is covered. Put the water to boil. Place the tamales around the cup and fold the kitchen towel on top of the tamales. Cover the pot and steam from 35 to 40 minutes. Serve immediately with sour cream.

SERVING SUGGESTIONS

This dough will make up to two dozen tamales.

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