



COMING SOON

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TAMAL INGREDIENT LIST:

- Yield 12 tamales
- 12 ea corn husk or banana leaves
- 1 cup/8oz fat
(lard, butter or vegetable oil)
- 2 lb nixtamal masa
- 1 cup/ 8oz liquid
(chicken stock, broth or water)
- 2 T salt
- 2 t baking powder
- 8 oz salsa (chefs choice) mole rojo
- 1 lb stuffing
(chefs choice: pollo con mole)



COMING SOON



MAKING TAMALES STEP BY STEP

- Soak the corn husks in hot water and prepare the steamer
- Beat the butter in a mixer until it has an airy, light and increased consistency
- Add the dough, salt, baking powder and broth and stir until you get the desired consistency
- Fill the corn husks with a little of the masa, spreading evenly
- Add filling and sauce to taste
- Close the sheet taking care that one side covers the other of the sheet and fold the thin part up
- Place the tamales in the steamer and cook over medium heat for 1 hour 20 minutes, making sure that the steamer holds a good amount of water
- Allow the tamale to cool slightly and enjoy adding a little more sauce

