

Pork Tamales

Ingredients

Makes 50 Tamales

- 3 ½ lbs pork shoulder trimmed of fat and cut up
- 10 cups of water
- 1 medium onion quartered
- 3 garlic cloves minced
- 3 ½ tsp salt
- 4 cups of red chili sauce
- ¾ cu shortening
- 6 cups masa harina
- 1 ½ tsp baking powder
- 50 dried corn husks



Directions

In a 5 quart Dutch oven, bring pork, water, onion, garlic and 1 ½ salt to boil. Simmer covered, about 2 1/2 hours until meat is very tender. Remove meat from broth and allow both meat and broth to cook. Shred the meat using 2 forks discarding fat. Strain the broth and reserve 6 cups. In a large sauce pan, heat the red chili sauce and add meat, simmer, covered for 10 minutes. To make masa beat shortening on medium speed in a large bowl for 1 minute. In a separate bowl, stir together masa harina, baking powder and 2 teaspoon. Alternated add masa harina mixture and broth to shortening, beating well after each addition. In a mean time, soak corn husks in warm water for at least 20 minutes, rinse to remove any cork silk and drain well. To assemble each tamale, spread 2 tablespoons of the masa mixture on the center of the corn husks. Place about 1 tablespoon meat and sauce mixture in the middle of the masa. Fold in sides of husk and fold up the bottom. Place a mound of extra husks or a foil ball in the center of a steamer basket placed in a Dutch oven. Lean the tamales in the basket, open side up. Add water to boil and reduce heat. Cover and steam 40 minutes adding water. Remove and serve with salsa and sour cream if wanted.