

PORK FOR TAMALES

2 3-lb pkgs Pork Carnitas or a shoulder roast

1 large onion, chopped

5 cloves garlic, broken in pieces

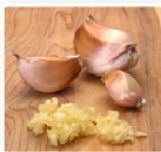
3 jalapenos, chopped

1 Tbsp salt

Enough water to cover

DO AT HOME: Place pork roast, onion, garlic, and salt in a large pot. Cover with water. Bring to a boil, then reduce heat to simmer over medium heat until pork is very tender, about 3 hours. Remove pork from water and shred. Store in a Ziploc bag and keep in refrigerator for up to a day, until ready to use. Strain liquid and reserve for use in making the red sauce and the masa. Place in sealed jars in refrigerator for up to a day. Skim the fat off the broth and place it in a separate ziploc bag to use for the roux. Bring the pork, broth, and skimmed fat to the party.

COOK CARNITAS PORK UNTIL FALLING APART TENDER



RED SAUCE FOR TAMALES

4 ounces California (or Cascavel) chile pods, seeds and stems removed

4 ounces New Mexico chile pods, seeds and stems removed

1 1/4 cup reserved pork broth

1 1/4 cup water

1 Tbsp salt

3 cloves garlic, broken in pieces

1 heaping teaspoon ground cumin seeds

DO AT HOME: Toast chilies in a hot skillet over medium high heat for 2 to 3 minutes, until fragrant. Rinse chile pods. Fill a large pot with water and bring to a boil. Add rinsed chile pods and cook until chile pods are softened, about 15 minutes. Drain water off chilies and discard the water. Add salt, garlic, and ground cumin. Seal in a plastic bag until ready to blend at the party. This can be done up to a day ahead.



Chili Cascavel



Chiles variety



California and New Mexico



SEEDS REMOVED



toasted in skillet



placed in pot with water and boiled

MASA FOR TAMALES

2 pounds Manteca lard, divided

2 teaspoons baking powder, divided

2 tablespoons salt, divided

5 pounds ground masa harina, divided

2 to 3 cups broth reserved from cooked pork roast (or chicken broth), divided

½ bunch Cilantro, finely minced

Small white onion, very finely minced

½ cup Tomatillo Salsa, or Salsa Verde

Reserved pork broth with skimmed fat

DO AT HOME: Place 1 pound of lard in a KitchenAid® Stand Mixer and mix until fluffy, scraping sides so the lard stays in the center of the mixing bowl. (The flat beater is the ideal accessory for mixing.) Add half the baking powder and half the salt to the lard and mix together. Add half the masa harina and mix together. Seal in a ziploc bag in the fridge.

Now do the other half of the same ingredients, and store in the fridge in a ziploc bag for up to a day. Please bring to room temp before bringing to the party.

