



HOT TAMALES

FILLING

- 3/4 Pound Chicken, Veal or Beef
- 1 Onion
- 3 Cloves Garlic
- Bay Leaves
- 3 Tablespoons Fat
- 3 Ounces Chili Powder
- 2 Teaspoons Salt
- 1 1/2 Cups Hot Water

ENVELOPE

- 4 Cups Yellow Corn Meal
- 1 Teaspoon Salt
- 2 1/2 Cups Stock
- 1/2 Pound Fat
- 1 Pound Cornhusks

DIRECTIONS

1. Boil meat in waters with one onion, 1 garlic clove and 2 bay leaves.
2. When meat is tender, remove and drain.
3. Cut meat into small cubes.
4. Heat 3 tablespoons fat, add the meat and brown.
5. Mash 2 cloves garlic and add to the meat.
6. Stir the chili powder and salt into the hot water and mix with meat.
7. Cook 10 minutes.
8. Mix cornmeal, salt, half the stock and all of the fat.
9. Beat well with a wooden spoon and then add the remaining stock.
10. Dry the cornhusks on the inside and spread thinly with the cornmeal mixture.
11. Add 1 teaspoon of the meat filling and roll.
12. Fold both ends down. Stack in a steamer.
13. Cover husks pyramid style.
14. Pour four cups of boiling water into the pan and cover tightly.
15. Steam for 45 minutes to 1 hour.