



Green Chili Pork Tamales

Prep time - 3 hours

Cook time - 12 hours

Total time - 15 hours

Wonderfully flavorful homemade pork tamales. Stock your freezer and never be without these wonderful tamales!

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Recipe type: Main Dish

Cuisine: Mexican

Serves: 3 dozen

Ingredients

Meat

- 6 lbs Pork Loin Roast
- 6 Cloves Garlic minced
- 2 T Cumin
- 1 T Salt
- ½ Onion chopped
- ½ t Chipotle Chili Powder - or more to taste

Sauce

- 4 Dry Red Chilis - found in the ethnic foods isle
- 1 28 oz can Green Enchilada Sauce
- 6 Cloves Garlic
- 1 C Roasted Green Chilies
- 2 tsp Dry Oregano
- 1 tsp Ground Cumin
- 1 tsp Salt

Masa

- 1 Bag Masa Flour ~5 lbs
- 2 lbs coconut oil, melted
- 8+ cups chicken stock, hot ~115°
- ¼ Cup Salt

Wrappers

- 1 Bag Dry Corn Husk

Instructions

1. Day 1:

Pork

1. Put pork in large crockpot
2. Sprinkle with remaining ingredients
3. Cook on low for 12 hours
4. Allow to cool
5. In the bowl of a stand mixer, or with a fork, shred the pork

Sauce

1. Combine all ingredients in a blender - I use my vitamix*
2. Blend until smooth
3. Simer on stove for ~10 minutes
4. Mix sauce with shredded meat until well combined

5. The sauce made about 6 cups, I ended up using around 5 in the meat
6. Refrigerate until ready to use
7. *If using a vitamix allow to run for ~6-8 minutes to "cook" the sauce

Day 2

1. Set the meat on the counter to warm up while making the Masa, warm meat is easier to work with
2. Fill a clean sink with warm water and soak your corn husk wrappers, use a large plate to keep them submerged

Masa

1. Working in batches in a large bowl or a stand mixer - combine Masa flour with oil, salt, and chicken stock until thoroughly combined
2. Dough should resemble soft butter when ready, add additional chicken stock as needed to reach desired consistency
3. Remove corn husks from water and stand upright to drain
4. Once the Masa is ready the hard work begins
5. Learning to roll tamales is the most difficult part of this recipe, you want a thin layer of Masa on each corn husk. There are specially designed masa spreaders on the market, but since I didn't have one on hand, I used a combination of a rolling pin, off-set spatula (think frosting spreader), and my hands - I highly recommend searching YouTube for a video on how to roll tamales
6. Lay the corn husk on your work surface with the narrow end pointing away from you
7. Starting at the bottom, spread masa $\frac{2}{3}$ the way up the corn husk
8. Depending on the size of corn husk, spoon a strip of pork up the center of the masa ~1-2 T
9. Fold the left side over, the top down, then the right side over
10. Lay the finished tamales on a large tray, seam side down
11. When you've finished rolling the tamales, stand them up in a large steamer basket, you want them close enough that they aren't falling over, but not crowded
12. Put about an inch of water in the bottom of your pot
13. insert the steamer basket and steam the tamales for ~1 hour, keep an eye to be sure your pot doesn't run dry
14. Allow them to cool and store in ziplock bags, refrigerated they will last a week (if they don't get eaten), Frozen they will keep indefinitely in a non-frost-free freezer
15. Enjoy with your favorite salsa or hot sauce

