

Pork Tamales

10 lbs prepared masa (corn dough)
7 lbs of Pork meat (Shoulder Butt Roast)
2 cans of pitted olives 15 oz
2 large cans of red chile sauce
corn Hubs

* Cook meat till very tender, let it cool and
shred add red chile sauce

* To meat when start to cook add 1 onion cut
4 garlics, salt + pepper.
spread to corn hubs corn dough
add meat (about 2 tablespoons) fold

Corn Tamales

10 lbs of prepared masa (dough)
1 can of green corn 15 oz
2 cans of whole kernel corn drained
2 cans of whole green chiles
3 lbs of grated cheese you can buy it
at the market already grated in bags
corn Hubs

drain chiles removed seeds and cut in
small slices

add of ingredients mix well

instead of spreading - drop on corn Hubs
about 3 lbs spoons and fold the same
as meat -

over

over

when you buy the corn dough
Have them put it in 2
10 lb bags

10 for meat
10 for corn

Call me for any questions

Jane

Nana

2 lbs of corn Hucks - dip them in
Hot water to get them clean, squeeze them
to use - that makes them soft

sending you samples of chiles any other
brock will do - same as chile sauce

steam Tamales for 45 minutes