

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

10 for meat
10 for corn

Call me for any questions

fine
none

2 lbs of corn husks - do them in
hot water & get them clean, squeeze them
to use - that makes them soft

depending you sample of chiles any other
bird would do - some are white sauce

steam tamales for 45 minutes

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

10 for meat
10 for corn

Call me for any questions

fine
none

2 lbs of corn husks - do them in
hot water & get them clean, squeeze them
to use - that makes them soft

depending you sample of chiles any other
bird would do - some are white sauce

steam tamales for 45 minutes

Past Tamales

10 lbs pigout masa (corn dough)

7 lbs of hot meat (shoulder butt roast)

2 cans of pinto beans 15^{oz}

2 large cans of red chili sauce
corn husks

* Cook meat til very tender, lift it cool and
shredded add red chili sauce

* Do meat when hot & eat add 1 onion cut
4 garlic, salt & pepper,

sauce to corn husks can dough
add meat (about 2 tablespoons) fold

Lean Tamales

10 lbs of pigout masa (dough)

1 can of pinto corn 15^{oz}

2 cans of whole kernel corn drain

3 cans of whole green chiles

3 lbs of pulled cheese you can buy it
at the market already pulled in bags

corn husks

drain chiles remove seeds and cut in
small pieces

add if ingredients very wet
instead of spreading - dump on corn husks
about 3 tablespoons and fold the same
no meat

over

Past Tamales

10 lbs pigout masa (corn dough)

7 lbs of hot meat (shoulder butt roast)

2 cans of pinto beans 15^{oz}

2 large cans of red chili sauce
corn husks

* Cook meat til very tender, lift it cool and
shredded add red chili sauce

* Do meat when hot & eat add 1 onion cut
4 garlic, salt & pepper,

sauce to corn husks can dough
add meat (about 2 tablespoons) fold

Lean Tamales

10 lbs of pigout masa (dough)

1 can of pinto corn 15^{oz}

2 cans of whole kernel corn drain

3 cans of whole green chiles

3 lbs of pulled cheese you can buy it
at the market already pulled in bags

corn husks

drain chiles remove seeds and cut in
small pieces

add if ingredients very wet
instead of spreading - dump on corn husks
about 3 tablespoons and fold the same
no meat

over