



# Pork Tamales

## Ingredients

- Pork shoulder (cut into pieces)
- Dried chiles (ancho or guajillo)
- 4 cups Masa harina
- 1 ½ cup Lard or shortening
- 3 cups Broth
- Corn husks (soaked)
- Garlic, onion
- 1 tsp cumin
- 1 tsp sal

## Directions

1. Soak corn husks until softened.
2. Simmer pork with garlic and onion until tender, add cumin and salt for flavor, then shred the meat and combine with a blended chile sauce.
3. For the dough: Whip lard and 2 tbs broth until fluffy. Add masa flour and broth until a soft dough forms.
4. Spread masa onto corn husks, fill, and fold,
5. Steam for about an hour.
6. Serve warm with salsa.

Pair it with Mexican hot chocolate, ponche, or cider to savor the flavors.