

Grandma Carmelita's Tamales

(makes 5-7 dozen tamales)

Ingredients:

7-8 lbs Boston Butt Roast
1 bag Masa
2 bags of Hojas (Corn Husks)
5 cups Manteca (Lard)
1 stick Butter
Cumin
Salt
Garlic powder
Chili powder
Red Pepper flakes

Directions:

Place butt roast in a large oven friendly pot with lid (large enough to fit the roast in).
Add water to completely cover roast.
Add 2 tbsp garlic powder
Cover with lid and bake in oven at 250° for 6-8 hours

Note: The butt roast can be prepared the night before or over night

Seasoning the Roast:

Remove roast from water and let cool (do not discard the water and broth made from cooking the roast).
Cut the roast into small pieces against the grain (about 1/2" in size)
Place shredded roast in large pot and add about 2 cups of water/drippings from the pork roast.
Add about 1/2 cup each of the garlic, cumin, salt, and chili powder, and about 1/4 cup of pepper flakes.
Let simmer for about 30 minutes to flavor the meat.
Add additional spices and water if needed.

Soaking the Husks:

Fill a bucket or large pan with cold water, rinse the husks, pull any hair off of them and then add the clean husk to the bucket.
Repeat until all the husks are done.
Soak for a least 1 hour, this will make the husks pliable

Making the Masa

Add the entire bag of masa into a large pan and add 1/2 cup each of the garlic, cumin, salt, chili powder and about 1/4 cup of pepper flakes.
Mix thoroughly with the masa.
Start with about 4 cups of the drippings from the pork roast.
With your hands start mixing the masa and continue to add the drippings until you get to the consistency of play-doh.
Now comes the goodness: Add 5 cups of lard to the masa and 1 stick of butter.
Mix with hand very thoroughly for about 3-5 mins, it will be sticky at first but will get fluffy and the masa will begin to come off your hands.
Let rest for 5 mins.

Assembling the tamales:

Take a husk and on the smooth side spread masa on it, leaving about 2" on the bottom.
Add 2 to 3 tbsp spoons of pork in the middle and then roll or fold over to make a tamale.
Place the tamale on a cookie sheet and repeat until all the meat is gone.
If you have extra masa you can substitute the following for the meat:
Black beans, Corn and Cilantro
Refried beans and cheese
Cream cheese and jalapenos

Steaming the Tamales

Remove the bottom tin of a tamale pan and fill with water.
Replace bottom and bring to a boil.
Stack the tamales vertically in the pan, cover with some husks and wet cup towels.
Add the lid and turn down the heat to a simmer.
Steam the tamales for 1 hour.
Remove from pan and place on a cookie sheet or table to cool.

That's all there is to it...