

Pork Tamales

Disney's Contemporary Resort

Chef Mickey's

Ingredients

- 4 lbs Pork Shoulder
- 6 cups Water
- 8 tbsp Chile Powder
- 1/8 tsp Oregano
- 1/4 tsp Cumin
- 2 tsp Garlic
- 1 tsp Salt
- 5 lbs Masa Harina
- 1 lbs Lard
- Pork Broth made here
- 1 pk. Corn Husk

Directions

1. Boil meat in water until tender.
2. Remove the meat from broth, saving broth for dough and chile.
3. Using a fork, shred the meat and place into a pan.
4. Add 1-1/2 cups of the broth, chili powder, oregano, cumin and garlic.
5. Simmer for 20 minutes or until meat is tender.
6. Cream lard in a mixing bowl. Add masa flour and mix.
7. Add enough of the broth to make the dough spreadable with a table knife.
8. Rinse the husks and soak in water until pliable.
9. Spread the center portion of the husk with 2 Tbs. of masa.
10. Top with chile meat mix. Vary both amounts to your taste.
11. Fold the sides of husks toward the center, the bottom up and the top down.
12. Tie each husk with a narrow corn husk strip.
13. Pour 2 in. of water into a large kettle and arrange the tamales on a rack above the water level.
14. Steam the tamales for about 40 minutes.

