Homemade Tamales

from yokesfoods.com

Tamale Filling:
1 1/4 lb. pork loin
1 large onion, halved
1 clove garlic
4 dried Chile pods
2 cups water
1 1/2 tsp. salt

Tamale Dough:
2 cups Masa Harina
1 (10.5 oz.) can beef broth
1 tsp. baking powder
1/2 tsp. salt
2/3 cup lard
1 (8oz.) package dried corn husks
1 cup sour cream

Place pork into a stock pot or dutch oven with onion and garlic, add enough water to cover pork. Bring to a boil then reduce heat to low and simmer until the meat is cooked thoroughly, about 2 hours

Use rubber gloves to remove stems and seeds from chile pods. Place chiles in saucepan with 2 cups of water. Simmer uncovered to 20 minutes, then remove from heat to cool. Transfer the chiles and water to a blender and blend until smooth. Strain the mixture, stir in salt and set aside.

Shred the cooked meat and mix in 1 cup of the chile sauce.

Soak the corn husks in a bowl of warm water. In a large bowl, beat the lard with a tablespoon of the broth until fluffy. Combine the masa harina, baking powder and salt; stir into the lard mixture, adding more broth as necessary to form a spongy dough.

Spread to dough out over the corn husks to 1/4 to 1/2 inch thickness. Place on tablespoon of the meat filling into the center. Fold the sides of the husks in toward the center and place in a steamer. Steam for 1 hour.

Remove tamales from husks and drizzle remaining chile sauce over. Top with sour cream. For a creamier sauce, mix the sour cream directly into the chile sauce.

Servings: 16

Prep. Time: 35 minutes
Cook Time: 3 hours