

## Carne Adovada Tamales

<http://userealbutter.com/2007/11/01/tamales-recipe/>

*adapted from The Border Cookbook's Red Chile Pork Tamales, Nuevo Mexico Style*

3 lbs. of [carne adovada](#), shredded  
approximately 6 oz. or 24 dried corn husks  
red or green chile sauce (optional)

### **dough**

6 cups masa harina  
1 2/3 cups vegetable oil  
5 cups water  
2 tsps salt

Cover the husks with boiling hot water in a large bowl. Cover the bowl and let sit for 30 minutes. Meanwhile, prepare the dough. In a large bowl, combine all dough ingredients and mix by hand or use paddle attachment on stand mixer and stir until smooth. Should resemble a moist cookie dough. Separate the husks and rinse them off as needed to remove any grit or brown silks. Keep them covered with water until you are ready to use each one.

\*Now the recipe says to use 2 tablespoons of filling and 2 tablespoons of masa to make a 4 ounce tamale. Unfortunately that doesn't add up to 4 ounces AND it's an incredibly tiny tamale. So I suggest you do what I did...

To assemble: Place corn husk on work surface and spoon two heaping spoonfuls (something like 6 tablespoons or more) of the dough onto the husk. Some husks will be too small, so you can overlap two smaller ones and treat it as one. Spread dough evenly over the husk, but not to the edges. If you choose to tie both ends, leave about 2 inches of margin at the top and bottom. Line some filling in the center. I put more at the wide end of the husk and less at the narrower end. Then fold the husk's sides in so that the dough meets. Here is where I press the dough together with the husk sides and use my fingers to press the dough on the ends so they encase the filling completely. I'm sure the pros don't do it this way, but I'm OCD. Fold the husk's sides so one overlaps the other and then tie off the ends with string or strips of rejected corn husks. Repeat ad nauseum.

Place the tamales in a steamer, packing loosely in crisscross direction or standing them on end. Allow enough space between them for the steam to rise effectively. Cover the pot and cook over simmering water for 1 hour to 1 hour and 15 minutes until masa is firm and no longer sticks to the husk. Serve warm (remove the husks before eating).