

## Chile Verde Tamales

Courtesy of Executive Chef Anthony Sinsa



### Pork Filling

1 pound of assorted green chiles (Anaheim, pablano, jalapeno),  
grilled, peeled, and de-seeded

½ pound tomatillos

1 large yellow onion, large diced

3 cloves garlic

1 tsp dried Oregano

1 tsp dried thyme

1 quart chicken stock

1 bunch cilantro

Lime juice and salt to taste

3 pound pork shoulder, cut into large pieces

Combine all ingredients except the chiles, cilantro, and pork in a medium stock pot and simmer until the onion and tomatillos are cooked through. In a blender add the tomatillo mixture, cilantro, and chiles and blend until smooth. Balance the flavor with lime juice and salt.

In a baking dish place the pork shoulder in one layer and pour the verde mix over the top. Cook, covered, in a 275 degree oven for 3 hours until tender and easy to pull apart.

When cool enough to work with, shred the pork and mix thoroughly with the verde braising liquid and set aside.

### Masa

2 pounds fresh ground masa

8 ounces lard

2 tsp. baking powder

2 tsp salt

1 cup chicken stock

In a mixer beat the lard on high until it becomes very light and fluffy.

In a large bowl combine the masa, baking powder, and salt. Using a rubber spatula, fold in the whipped lard until it is very silky. In small amounts, slowly add the chicken stock until the masa becomes smooth and easy to work with.

### Making the Tamales

In hot water soak 24 dried corn husks for 20 minutes.

Using a spoon, spread an even amount of masa over the wide end of the corn husks leaving the tapered end clean.

Place 2-3 ounces of chile verde filling on the top of the masa.

Fold the tamale over one time, fold the tapered end over the top, then fold the tamale one more time.

In a large stock pot, place a colander upside down in the bottom. Fill with water but do not allow the water to touch the bottom of the colander. Stack the tamales tightly around the outside of the colander and steam, covered, for 1 hour.

Let sit for 5 minutes before removing them.