

Pork for Tamales

Jacob · 29/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

16

Description

A delicious recipe for preparing pork to use in making pork tamales After the meat is cooked and shredded mix with salsa and refrigerate overnight If you are making your own tamale dough you may want to reserve 1 14 cup of the broth before draining

Ingredients

- - 1 pound pork butt roast - 2 ½ cups water - ½ onion - 1 clove garlic
- peeled - 1 bay leaf - salt to taste - 8 black peppercorns - 1 dried red chile pepper

Instructions

1. Trim fat from pork butt. Cut into chunks and place in a large saucepan. Add water
2. onion
3. garlic
4. bay leaf
5. salt
6. peppercorns and chile pepper. Bring to a boil; skim foam from surface. Reduce heat
7. cover and simmer for 1 hour. Drain broth
8. let meat cool and shred with a fork. Refrigerate overnight if desired.