

Tamales de Puerco Red Pork Tamales

Oscar · 29/09/2024



Prep Time

15 mins

Dificult

Medium

Servings

2 hrs 45 mins

Description

This authentic red pork tamales recipe comes from Jalisco Mexico The tamales are filled with pork shoulder and a spicy tomato sauce

Ingredients

- - 1 ½ pounds boneless pork shoulder
- trimmed - ½ onion - 4 cloves garlic
- minced - 2 bay leaves - salt to taste - water to cover - corn husks - 1 pound Roma tomatoes - 4 dried chile de arbol peppers - 4 small guajillo chile peppers
- stemmed and seeded - 1 tablespoon cornstarch - 1 ¼ cups lard - 4 ½ cups fresh corn masa dough - 1 tablespoon salt - 1 tablespoon baking powder

Instructions

1. Cut pork into 3 chunks and place in a large saucepan. Add onion
2. garlic
3. bay leaves
4. and salt and cover with water. Bring to a boil; skim foam from surface. Reduce heat
5. cover
6. and simmer for 1 hour. Remove pork and let cool. Strain broth and reserve. Bring a pot of water to a boil while pork is cooking. Add tomatoes
7. arbol chiles
8. and guajillo chiles
9. and boil until chiles are soft
10. about 5 minutes. Remove with a slotted spoon
11. reserving cooking water
12. and allow to cool. Place corn husks in a bowl
13. cover with boiling water
14. and soak for 30 to 60 minutes. Drain
15. place on a work surface
16. and cover with a clean
17. damp towel. Combine tomatoes
18. 1/2 cup cooking water
19. chiles de arbol
20. guajillo chiles
21. and cornstarch in a blender; blend until smooth. Strain tomato sauce through a fine-mesh sieve. Beat lard with an electric mixer in a large bowl until fluffy. Combine masa
22. 1 cup reserved pork broth
23. 1 tablespoon salt
24. and baking powder in a separate bowl and mix until smooth. Add masa mixture to lard and mix until it has a smooth cookie dough consistency. Test if the masa is ready by dropping a small ball of masa into a glass of cold water; if it floats
25. it's ready
26. if not
27. keep beating for a little longer. Shred cooled pork with 2 forks. Select 1 wide corn husk or 2 small ones. Spread about 2 tablespoons masa mixture onto the the corn husk
28. filling it up to 2 inches from the bottom and 1/4 inch from the top. Add 1 tablespoon of the tomato sauce and pork down the center of the masa mixture. Fold sides of husk together
29. 1 over the other. Fold the bottom of the husk over the seam of the 2 folded sides. Repeat with remaining husks. Place a steamer insert into a saucepan and fill with water to just below the bottom of the steamer. Bring water to a boil. Add tamales with the open side up and cook until filling is heated through and separates from the husk
30. about 1 hour. Let tamales rest for 15 minutes before serving. Recipe Tip Masa can be found at select Mexican markets. If it's not available
31. you can make it with instant corn masa flour. Just mix 4 cups of masa harina with 3 cups of pork broth until moist and pliable
32. adding more broth if necessary.