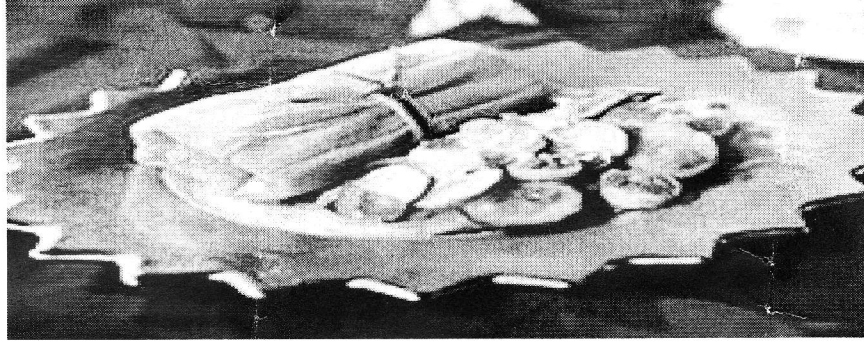


Mokarzel's Tamales



Meat (Step 1)

- 1 Pork Roast
- 1 Whole peeled garlic
- Salt (Palm Size Amt.)
- 1 Table spoon of Comino
- Add 1/4 water in pot
- Let simmer on low for 2 to 3 hours until done (Cover with lid)
- Grind meat with grinder (Do not remove FAT)
- 1 Bag of Western Chili Powder – Sauté chilil w/ 2 scoops of bouillon strained, 1 tsp Comino, simmer to boil and mix with the meat. (Save 2 scoops for the Masa) You can add some bouillon from the beef for desired texture. (Purchase from Milagro \$6.00 or (El Lago \$3.00)

Masa (Step 2)

- 10 lbs Masa amarillo - yellow – (Purchase from Milagro)
- 1 pack of Western Chili – (Purchase from Milagro)
- 1 pack of Hoja's (Purchase from Wal-mart \$1.88) Let soak for 30 min. in hot water
- 2 Full teaspoon of baking powder
- 1 Salt (Palm Size Amt.)
- 3 Cups of lard (Melt Lard)
- 1 cup of cooking oil
- 1 - 2 Cups of bouillon juice from the beef
- Knead masa really well and let it stand for 20 min.
- Stack tamales upright in pan, add 1 to 2 inches of water and 1 tablespoon of oil in each side of pan, cook for 10 min on high then lower temperature to allow the tamales to simmer for another 20 min.
- Remove tamales from the pan and wrap them in parchment paper and foil