

## CHEF SPOTLIGHT RECIPE

# CORN TAMALES WITH TOMATILLO SALSA

SERVES 24

### INGREDIENTS

#### For the tamales

- 24 dried corn husks
- 3 1/2 cups masa harina
- 2 1/2 cups vegetable stock, approximately
- 1 cup vegetable shortening
- 1 teaspoon salt
- 1 teaspoon baking powder

#### For the tomatillo salsa

- 24 large tomatillos, husked, rinsed and chopped
- 2 ounces lime juice, freshly squeezed
- 2 cups cilantro leaves
- 1 cup onion, chopped
- 1 jalapeno, seeds removed and chopped
- 2 teaspoons kosher salt



### DIRECTIONS

#### For the tamales

Soak the husks in warm water for at least 3 hours or overnight. Drain, separate the husks individually, and then continue soaking.

Put the masa harina in a bowl; add the stock gradually until the mixture is crumbly.

With a mixer, beat the vegetable shortening, salt and baking powder on medium speed until light.

Add the masa-harina mixture to the mixer, and beat until it is fluffy. The mixture is ready when a small ball of it floats in water.

Drain a husk and pat it dry. Spread 3 tablespoons of the masa mixture in the center of the husk, then wet your fingers and pat into a 4-inch-by-3-inch rectangle along the right edge of the husk, leaving at least 2 inches on each side. Wrap by folding the rectangle in half and bringing the right side of the husk over the masa mixture. Continue rolling tightly to the end of the husk, then secure 1 open end with string or strips of corn husk. Repeat with the remaining ingredients.

Place in a perforated hotel pan and cook in a steamer for 25 minutes. Keep hot until ready to serve.

#### For the tomatillo salsa

Divide the ingredients into 2 batches. Place 1 batch in a food processor; pulse the mixture until it's slightly chunky. Remove from the food processor and repeat the process with 2nd batch.

Keep chilled until ready to use. Serve over the tamales with quinoa pilaf and roasted red peppers.

#### Side dishes

Cilantro Lime Rice • Avocado Salad

