

Make Your Own Red Chile and Pork Tamales

Yield: 6 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/hatch-new-mexico-red-chile-pork-tamales-recipe>

Ingredients:

- 8 ounces new mexico red chile or California, pods
- 6 cups water
- 6 tablespoons flour all-purpose
- 4 cloves garlic
- 1 tablespoon salt
- 8 pounds pork butt or pork shoulder
- 2 1/2 cups water
- 1 tablespoon sea salt
- 6 tablespoons broth with fat pieces from cooked pork
- 3 tablespoons flour all-purpose
- 6 1/2 cups red chile sauce
- 1 tablespoon salt
- 1 batch masa tamale
- corn husks ojas
- 2 pounds lard If you are using rendered lard you will need to use less broth
- 2 teaspoons baking powder divided
- 2 tablespoons salt divided
- 5 pounds masa fresh ground, unprepared for tamales, divided
- 3 cups broth from cooked pork roast or chicken broth, divided
- 1/2 cup red chile sauce