

Chile Colorado Pork Tamales(Tamal de Puerco)

Yield: 48 min
Total Time: 360 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-guiso-de-puerco-recipe>

Ingredients:

- 4 1/2 pounds pork butt or shoulder boneless if possible
- 1 whole garlic bulb whole head of garlic
- 12 ancho dried chile, stems and seeds removed you could use a mix of dried peppers, such as guajillo, new mexico, california..
- 1 tablespoon Mexican oregano
- 1 tablespoon granulated garlic
- 1/2 tablespoon cumin
- salt
- pepper
- pork broth from cooked pork
- 8 ancho additional chile, stems and seeds removed, I like my masa to be well seasoned and colored with the chile sauce, but you could...
- 5 cups masa harina
- 3 teaspoons baking powder
- 2 teaspoons chicken bouillon granules
- 1 teaspoon salt
- 4 cups low sodium chicken broth warm
- 1 cup chile sauce made from chile ancho
- 1 1/2 cups pork lard melted
- 3/4 cup chicken broth warm
- 43 corn husks for medium tamales plus more for steaming
- steamer A large

Nutrition:

1. Calories: 210 calories
2. Carbohydrate: 14 grams
3. Cholesterol: 30 milligrams

4. Fat: 12 grams
 5. Fiber: 3 grams
 6. Protein: 10 grams
 7. SaturatedFat: 4.5 grams
 8. Sodium: 270 milligrams
 9. Sugar: 1 grams
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