



LATIN HOLIDAY

TAMALES & CHAMPURRADO

READY TO RULE

Two Traditional Latin-Style Recipes



CHAMPURRADO

Mexican Hot Chocolate

INGREDIENTS:

2 cups organic whole milk	¼ cup masa harina
3 cups of filtered water	2 cinnamon sticks
½ disk Mexican chocolate	1 anise star
½ cup dark brown sugar	

DIRECTIONS:

- In a medium saucepan, boil water with cinnamon sticks and anise.
- Remove from heat, cover and let steep for about 1 hour.
- Remove the cinnamon and anise and return to low heat.
- Slowly whisk in masa harina until combined.
- Add milk, chocolate, and brown sugar and turn to medium heat.
- Simmer and stir until chocolate and sugar is completely melted.
- Serve hot.

Makes 4 cups

TAMALES *Poblano Chile & Monterey Jack Cheese*

INGREDIENTS:

18 corn husks	½ cup poblano chilies, roasted and diced
1½ organic butter	1½ teaspoons baking powder
1½ cups organic masa harina	½ teaspoon sea salt
¾ cup organic whole milk	½ teaspoon cumin
¾ cup organic corn	
½ cup Monterey jack cheese	

TO PREPARE:

- In a large pot, cover corn husks in hot water and set aside to soften.
- In a large bowl, add: butter, salt, cumin and baking powder.
- Beat mixture until fluffed up to about double in volume.
- In a separate mixing bowl, add masa harina.
- In a blender, add corn kernels and milk.
- Blend into a paste, then, mix evenly into masa harina.
- In a large bowl add: masa mixture, butter mixture, cheese and chilies
- Blend all together thoroughly until evenly mixed

TO ASSEMBLE:

- Lay one softened corn husk out opened on a cutting board.
- Scoop 2 heaping tablespoons of filling into the center of the husk.
- Spread filling out evenly to about a ½ inch thickness.
- Roll up like a burrito and fold ends inward, overlapping in the middle.
- Tear off a thin corn husk strip to tie your tamale closed with a knot.
- Set aside repeat with remaining corn husks.

TO COOK:

- Place tamales on a steam rack.
- Set over boiling water, and cover.
- Steam for 15 minutes.
- Serve hot.

Makes 15 tamales

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