



# Tent Tamales

Numbers 1:52

## Ingredients

- 29 oz whole kernel sweet corn
- ¾ cup vegetable shortening
- 7 ¾ oz El Pato jalapeño sauce
- 1 tbsp. baking powder
- 1 cup brown sugar
- 1 ½ (leveled) cup masa

## FALL FEAST RECIPE: **BOOTHS**

## Method

Drain corn and puree in blender. Pour in mixing bowl. Add vegetable shortening to mixing bowl, then add the jalapeño sauce and blend with hand mixer.



Add the brown sugar to the bowl, then mix. Add 1 cup masa to mixing bowl and blend. Let sit for 2 minutes. Add additional ½ cup after it has been absorbed. Measure out ¼ cup of tamales dough on corn husks or a 14" x 11" parchment paper. Spread in the middle as evenly as possible in a 4" circle. Optional: add shredded cheese to tamales. Steam wrapped tamales on stove or in electric steamer seam side down.

## Kitchen Chat

This recipe makes approximately 24 tamales. Also, I find that the best cheeses to use are mozzarella, swiss, or cheddar. Make sure the rennet in your cheese is microbial.



Be sure to read our article [Feast of Booths](#) for an overview of that important convocation.