

*Tamales de sabores (salados)***Ingredients (for approximately 20 small tamales)**

2 cups	white corn flour (<i>masa harina</i> or tamale flour, not corn starch)
2-3 cups	hot broth (from cooking chicken, see below) or hot water
¾ cup	lard (or vegetable shortening, or ½ cup vegetable oil)
1 tsp	salt
1 tsp	baking powder

Fillings:

3 pieces	chicken breast, preferably bone-in and skin-on
Water, as needed	
¼	onion; peeled
1 cup	cooked green sauce (homemade, or store-bought)
½ cup	red <i>mole</i> paste (homemade, or store-bought)
1 cup	hot green peppers, either roasted poblanos or raw jalapeños, or both
½ lb (225 g)	melting cheese (such as Chihuahua, Friulano, or Mozzarella); sliced into long strips
Dry corn husks	

Clean and re-hydrate corn husks: Rinse in water, carefully separating individual husks and removing stained pieces. Soak in hot water for 20 minutes, then drain in a colander. Set aside.

Prepare chicken and broth: Place chicken breasts and onion in a pot, cover with water and cook, covered, for 35 minutes. Allow to cool down, discard bones and skin, then shred the meat and reserve. Strain broth through a mesh and reserve.

Prepare green and red chicken fillings: Add one half of the shredded meat to a pot with the green sauce; bring to boil, mixing and cooking for one minute (photo below, left). Remove from heat and reserve. In a bowl, mix the red *mole* paste with enough hot water just to get a thick sauce consistency, not runny. Mix this thick *mole* with the rest of the shredded chicken (photo below, right):



Prepare hot peppers: Slice hot peppers into strips, removing seeds and stems; roasted and peeled poblanos shown in the photo, left, and raw jalapeños, right:



Set aside, along with the sliced cheese.

Prepare corn dough paste: Beat lard (or other fat) in a large mixing bowl until fluffy, by hand or with an electric mixer. Add corn flour, baking powder and salt. Beat all together to form a sandy mix. Add two cups of the reserved hot broth (or water), while mixing. Continue mixing, adding more hot liquid, if needed, until a smooth and airy paste is formed:

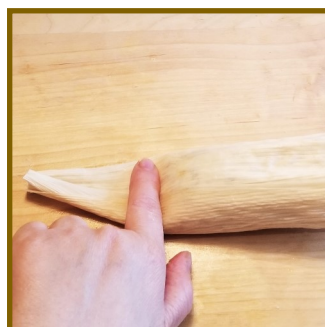


Prepare steaming pot: Fill the bottom of a large pot with at least one inch of hot water, then place steamer basket on top (or fit a metal colander), making sure the water does not touch. Set aside.

Assemble tamales: Arrange moist corn husks, corn paste, and all the fillings for assembly. Take a corn husk and spread about a quarter of a cup of corn paste, forming a band across the middle, about one inch from the wider end of the husk, and leaving a couple of inches empty at the other end. Add filling of choice at the centre, about one quarter of a cup for the green or red filling, or for the peppers and cheese, place a slice of cheese and top with several pepper strips:



Bring edges of husk together over filling (photo below, left), then roll to form wrap. Press corn paste away from the pointy end (photo below, centre); finish by folding that end (photo below, right):



Continue with all the husks, corn paste and fillings, to make approximately twenty small tamales. Using leftover husks, line the bottom of the prepared colander/steamer (photo below, left), then place the tamales vertically, with the open end facing up (second photo below). **Cook tamales:** Cover with more husks (third photo below), then with a clean kitchen towel, tucking over the tamales inside the edge of the basket/colander, so the tamales will not get wet with condensation during steaming. Place lid, completely closing the top (photo below, right):



Bring hot water to a boil over high heat, then reduce to a rolling boil, and let steam for between one hour and one hour and a half. Check the bottom of the pot halfway through, to make sure it is not drying too fast; if needed, add boiling water. Carefully open the pot and remove one tamale; check doneness by opening husk, the tamale is ready when it separates easily from the husk. Turn off heat; the tamales may be left in the pot for a while until serving time. **Serve Hot:**

