

## *How to Prepare Dry Corn Husks – Como preparar hojas de maíz*

Take dry husks out of their packaging. In the photo, notice how the husks on the left are generally clean, but on the right, the top husk has some dark spots, probably from mold, and some have brown stains. Those husks will be discarded once separated from the bunch.



Wash husks under running water, separating them very carefully. Discard pieces with stains or dark spots. Dunk the rest in water and drain a couple of times, then let soak in hot water for at least 20 minutes:



Remove from water, gently squeeze excess water and reserve, propped in a colander. If they become stiff, dunk in water and drain again before attempting to fold.

