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Tamales

Ingredients

1/3 cup lard or shortening
1 teaspoon salt
½ teaspoon baking powder
2 cups masa harina, or cornmeal
1 ½ cups of chicken broth
2 cups chili
1 cup of shredded longhorn cheese

Directions

Preheat oven to 350 degrees and grease a 13 x 9 inch pan
In medium bowl beat lard or shortening until light and creamy
In small bowl combine salt, baking powder and masa harina or cornmeal. Beat into lard, a small amount at a time, beat in chicken broth to make a soft light dough
Spread remaining dough over the chili
Bake in preheated oven about 45 minutes
Cut into 8 tamales