

EVERY PLATE

tells a story



CARNITAS
TAMALES

PULLMAN *Market*



MEZQUITE

CARNITAS TAMALES

makes 20 tamales



Every year my family gets together on a weekend before the holidays to make tamales. We make a bunch of different flavors, but the pork carnitas with green salsa is a crowd favorite.

—Chef Ian Corral, Mezquite

INGREDIENTS

- ☐ 20 dried corn husks
plus extra for steamer basket
- ☐ 1, 2 lb. bag Masienda Masa*
about 6 ½ cups
- ☐ 2½–3 cups warm water
adjust as needed for dough texture
- ☐ 1 tsp Kosher salt
- ☐ 1 pint Pullman Beef Tallow*
or vegetable shortening
- ☐ 1 pint Mezquite Tamale Carnitas*
- ☐ 1 pint Mezquite Salsa Verde*

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METHOD

1. PREPARE THE CORN HUSKS

Place dried husks in a large bowl or pot. Cover with very hot water and weigh down with a plate. Soak for at least 15–20 minutes until soft and pliable. Drain and pat dry before using.

2. MAKE THE MASA DOUGH

In a large mixing bowl, combine masa and Kosher salt. Add ¾ c. softened Beef Tallow to the masa, working it in until crumbly. Slowly mix in 2½ c. warm water, until dough feels soft—not sticky or crumbly. Add 1T of water at a time if dough is dry.

3. FILL & WRAP THE TAMALES

Take one softened husk, pat dry. Spread 2T of masa into a 4 by 3 inch rectangle on the wide end the husk, leaving a border on the sides. Add 1 tablespoon carnitas in the center. Fold one side of the husk over the filling, then fold the other side over. Fold the narrow end up toward the center, leaving the wide end open.

4. STEAM THE TAMALES

Fill a tamale steamer (or larger pot with colander inside) with 2 inch of water in the bottom. Line the steamer basket with extra husks. Stand tamales upright, open side up, inside the basket or colander. Cover with more husks and a clean kitchen towel. Steam on medium-high heat for 1 hour, checking occasionally to make sure there's still water.

Chef tip: drop a coin in the water, and it will rattle if the water runs out.

5. REST & SERVE

Remove tamales from heat and let them rest, covered, for 20–25 minutes. Serve warm with Mezquite's salsa verde on the side for dipping or drizzling.