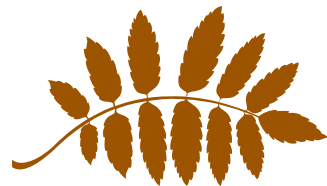


# BASIC TAMAL DOUGH

*from RickBayless.com*



## Ingredients

- 18-ounce package dried corn husks
- 10 ounces (1 1/3 cups) rich tasting pork lard or vegetable shortening, slightly softened
- Salt
- 1 1/2 teaspoon baking powder
- 2 pounds (4 cups) fresh coarse-ground corn masa OR 3 1/2 cups dried masa harina mixed with 2 1/4 cups hot water
- 1 to 1 1/2 cups chicken broth
- 2 1/2 to 3 cups filling

## Directions

With an electric mixer on medium-high speed, beat the lard or shortening with 2 teaspoons salt and the baking powder until light in texture, about 1 minute. Continue beating as you add the masa (fresh or reconstituted) in three additions. Reduce the speed to medium-low and add 1 cup of the broth. Continue beating for another minute or so, until a 1/2 teaspoon dollop of the batter floats in a cup of cold water (if it floats you can be sure the tamales will be tender and light). Beat in enough of the remaining 1/2 cup of broth to give the mixture the consistency of soft (not runny) cake batter; it should hold its shape in a spoon. Taste the batter and season with additional salt if you think it needs some. For the lightest textured tamales, refrigerate the batter for an hour or so, then rebeat, adding a little more broth or water to bring the mixture to the soft consistency it had before.