

Name _____

Teacher _____

WRITTEN COMPOSITION

Tamales are my favorite holiday food. They take a couple of hours to cook so the preparation starts early in the morning. They are done and ready by 3 or 4 in the afternoon, even though we don't sit down for dinner until 6:00 PM. We eat them accompanied by other dishes at dinner time for Christmas Eve or "Nochebuena" in Spanish.

The ingredients that are needed are corn husks, these are the leaves of a corn cobb. The corn flour we use in the US is read prepared mix, but in Mexico we bring the corn from scratch. Other ingredients needed are lard, salt, water. These are the ingredients for the actual mix. The ingredients for the sauce and the filling are pork, Jalapeno pepper, garlic cloves, and tomatillos a small edible pumpkin or green fruit.

To start of the preparation we take 4 pounds of pork and boil it in water until it is tender. When done drain the water and shred into 1/2 inch pieces and set aside. For the same we boil half a pound of Jalapeno peppers and water

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What do we say before we eat? Bon appetit!
¿Qué es lo que decimos antes de comer? ¡Buen provecho!

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Pound of tomatoes when boiling take off the stove and drain them we place them in the blender with a garlic clove and some salt. After you blend the salsa set it aside. To fry the pork you need oil on the pan. When the oil is hot put the meat in the pan for 5 minutes. Then you add the salsa and let it simmer a little bit. Now we are ready to mix the flour. We pour 5 pounds of Maseca corn flour. Mix into a big bowl. We add three pounds of corn 3 tablespoons of salt 2 tablespoons of baking powder. When all the ingredients are added we mix them up and add water. You keep adding water until the dough feels squishy. Now we are ready to put the dough on the husks that we had in a bowl full with water to soften them. We take a handful of dough and put it on the husks and spread it out. We take a spoon full of salsa and place on dough. We fold the husks closed and move and move on to the next one. My grandmama has a special steamer just for making tamales. You fill the bottom with hot water then there is a hot grill you place over that's where you start to stack the tamales when it's full you put it on the stove.

