Tamale are my favorite holiday foods. They take a couple of hours to cook so the preparation starts early in the morning. They are done and ready by 3 pm 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 "Nachoburina" in Spanish.

The ingredients that are needed are corn husks, these are the leaves of a corn stalk. The corn flour we use in the US, spread prepared mix with water, the corn from scratch. Other ingredients are颧nt and salt. "Nacho Burina" is the ingredient for the actual mix of ingredients for the sauce and the filling are pork, jalapeño peppers, garlic cloves, and tomatillos or a small edible pepper or green fruit.

To start off the preparation we take 4 pounds of pork and boil it in water until it is soft. When the pork is tender, we drain the water and shred into little pieces and set aside for the main body. We also add 1 pound of jalapeño peppers and hayes.

If you need more space, continue on the next page.
Si necesita más espacio continúe en la próxima página.

-6-

What do we say before we eat? Bon appetit!
Qué es lo que decimos antes de comer? ¡Buen provecho!
When boiling take off the stove and add them, we place them in the blender with a garlic clove and something. After you blend the sausage, set it aside. To fix the pork, you'll put it on the pan when the oil is hot. Put the meat in the pan for about 10 minutes. Then you can take the salsa off and let it simmer a little. You can add a little bit of water when you need to. We pour 5 pounds of masa and corn flour and mix it into a big bowl. We add three pounds of corn starch. When all the ingredients are added, we mix them up with water. You keep adding water until the dough feels squishy. Now we're ready to put the dough onto husks that are soaking wet. We fill it with water and put it on the husks and spread it out. We take a spoon full of salsa and place the dough on the husks. My grandmother 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 is time to put them on the stove.

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