**Vigil Tamales**

**Masa mix:**

2 c masa

½ c melted bacon grease or lard

S&P

Cayenne

Garlic powder

Warm chicken broth

Corn husks

**Filling:**

Vigil Chicken Tamale mix

Soak corn husks for 15min.

In kitchen aid mix masa, grease, S&P, cayenne and garlic powder. Add enough chicken broth to make soft dough. Dough should hold together well without being wet.

Spread about 2T masa mix on each husk in a 4”x4” rectangle with about 2T filling down the center. Roll husk and fold end up. Place in a steam basket. Steam tamales for 1-1 ½ hrs. Remove one tamale from the pan let rest 10min then check if it’s done. It should be firm. Serve with pinto beans, sour cream and sharp shredded cheddar. ☺

**Vigil Chicken Tamale Mix:**

1lbs shredded chicken, white and dark meat

1 onion, chopped

2T flour

14.5oz can petite diced tomatoes

6T chili powder

1T chili pepper flakes (or more depending on how hot you want it)

1 ½ T minced garlic

Salt to taste

Brown shredded chicken in small amount of canola oil in large skillet for 5min. Add onion sauté 5min. Sprinkle with flour sauté 2min. Add tomatoes, chili powder, pepper flakes, garlic and salt to taste. Mixture cannot be runny. If it is cook down until no longer runny.