

## Pork & Venison Tamales

### *Ingredients:*

12 oz	Pork Butt	1/2 tsp	Oregano, dried
12 oz	Venison	to taste	Salt
1 pkg	Taco or Fajita seasoning	18 each	Corn Husks
5 each	Ancho Chiles	20 oz	Masa
1 tbs	Garlic, minced	1 tbs	Chili Powder
8 oz	Lard	1 tbs	Paprika
1 tbs	Cumin, ground	3 tbs	Garlic Powder
1 tsp	Black Pepper		

### *Method:*

Season the meats with as much taco or fajita seasoning as desired. Roast the meat in a 375°F oven, covered, until fork tender then shred or pull apart.

Remove the stems from the ancho chiles and split along one side. Rinse under cold water to remove any seeds. Place the chiles in a pot of water, cover and simmer for 15 minutes. Remove the chiles from the water and scrape the pulp from the skin. Discard the skin. Chop the pulp and reserve the pulp and the liquid until needed.

Sauté the garlic in 2 T of the lard.

Combine the meat, garlic, chili pulp, cumin, pepper, and oregano. Season with salt and chill to allow flavors to permeate the meats.

Soak the corn husks in HOT WATER for at least 1 hour. Separate and stack, ready for use.

Combine the masa with the remaining lard, the chili powder, paprika, garlic powder. Using the reserved chili cooking liquid, adjust the consistency of the dough as needed. Blend well. The more air incorporated into the dough, the better, as it will result in moist and fluffy tamales.

**IT IS IMPOSSIBLE TO OVERMIX THIS DOUGH!!**

Place an unbroken corn husk on your work surface, with the small end away from you. Using a spatula or masa spreader, spread 1-2 T of dough evenly on the corn husk to cover the bottom 2/3 and right 4" of the husk. The dough should be thick enough that you cannot see the husk.

Place the desired amount of filling in the middle of the masa. Seal by rolling it over, starting from the right side where the masa and meat are. The un-spread side covers the outside of the tamale and holds it together.

Tie the tamale, if necessary, with a strip of torn husk. Place the tamales in a steamer, rice cooker or deep saucepan with water and cook for about 1 hour. Let the tamales rest for 10-15 minutes before serving.