

## Angelina's Tamales

### Ingredients:

Dozen corn husks  
Chili powder, salt  
Pork Roast  
Small onion  
Masa Harina ( corn meal flour)

### Instructions:

Soften corn husks in water  
Cook roast with onion and salt 'til tender; then shred, saving broth  
Season shredded pork with chili powder  
Add broth to corn meal 'til dough has consistency of peanut butter  
Spread masa dough on corn husk  
Top with pork and chili mixture  
Close husk and tie with rubber band around bottom to keep from opening  
In a pan with a wire mesh bottom, arrange tamales like little soldiers, keeping tamales from touching sides of pan so they do not burn  
Fill pan with enough water to steam tamales; check often to make sure water level is enough to steam tamales  
Check to see if dough is steamed and when done, serve hot or cold.