



Tamales
with Chef Bridget Charters

Tamale Batter
Chicken Chili Verde filling
Avocado Tomatillo Salsa
Colorado Sauce

Ingredient List:

- 2 ears corn on the cob, husks removed, grilled to char
- 10 ounces (1 1/3 cups) pork lard or butter, slightly softened but not runny
- 1 1/2 teaspoons baking powder
- 3 1/2 cups dried masa harina for tamales
- 1 (18 oz) package dry corn husks
- 5 dried New Mexico red chilies
- 2 dried Ancho chilies
- 1 head of garlic
- 1 teaspoon dried oregano
- 1/2 teaspoon ground cumin
- 1 bunch cilantro
- 2 large poblano chilis
- 1 each serrano chili
- 2 pounds fresh tomatillos
- 1 avocado
- 2 white onions
- 1 yellow onion
- 4 cups chicken broth
- 1 pound boneless, skinless chicken thighs, or 2 cups shredded cooked chicken (can be a roasted chicken),

Equipment list:

- Kitchen Aid stand mixer
- Rubber spatula
- Measuring cups and spoons
- Large soup pot fitted with vegetable steamer basket and lid
- Mixing bowls
- Chef knife
- Metal palate knife or spreader
- Heavy bottomed pot with lid for braising
- Medium 4-quart sauce pot
- Wooden spoon
- Metal tongs
- Large dinner fork
- Blender
- Digital "quick read" thermometer
- 10" stainless sauté pan
- Large metal serving spoon