

Red Chile Beef Tamales

Ingredients

Red Chile Sauce:

6-8 dried red New Mexico chiles
2 cups hot water
3 cloves garlic, minced
1 tsp. ground cumin
1 tsp. dried oregano
Salt, to taste

Filling:

1 lb. boneless beef chuck roast
Salt and pepper, to taste
1 tsp. ground cumin
1 tsp. dried oregano
2 tbsp. vegetable oil
1 onion, chopped
2 cloves garlic, minced
½ cup beef broth

Tamale Dough/Masa:

2 cups masa harina
1 tsp. baking powder
½ tsp. salt
½ cup vegetable oil and/or lard
1 ½ cups beef broth (from the cooked beef)
Corn husks, soaked in warm water until pliable

1. Prepare the Red Chile Sauce

- a. Remove the stems and seeds from the dried chiles.
- b. In a dry skillet, toast the chiles over medium heat for a few seconds on each side until fragrant.
- c. Place the toasted chiles in a bowl and cover with 2 cups of hot water. Let them soak for about 20 minutes until softened.
- d. Transfer the softened chiles to a blender with the garlic, cumin, oregano and a pinch of salt.
- e. Blend until smooth, adding more water if needed to achieve a sauce-like consistency. Set aside.

2. Prepare the Beef Filling

- f. Season the beef with salt, pepper, cumin and oregano.
- g. Heat the oil in a large skillet or Dutch oven over medium-high heat. Sear the beef on all sides until browned.
- h. Remove the beef from the skillet and set it aside. In the same skillet, add chopped onion and garlic. Sauté until the onion is translucent.
- i. Return the seared beef to the skillet and pour in the beef broth. Bring to a simmer, then reduce the heat to low, cover and simmer for 2-3 hours or until the beef is tender enough to shred easily.
- j. Once the beef is tender, shred it using 2 forks. Mix it with the red chile sauce and keep warm.

3. Masa - Purchase premade prepared or unprepared masa at Food City or prepare masa from masa harina.

- k. In a mixing bowl, combine the masa harina, baking powder and salt.
- l. In a separate saucepan, heat the vegetable oil (or lard) until it's hot but not smoking.
- m. Gradually add the hot oil to the masa harina mixture, stirring constantly to combine.
- n. Slowly add the beef broth and continue to mix until the dough is smooth and pliable, with a Play-Doh-like consistency.

4. Assemble the Tamales

- o. Drain the corn husks and pat them dry with a clean towel.
- p. Take a corn husk and spread a small amount of masa (about 2 tbsp.) in the center, leaving some space at the edges.
- q. Spoon a generous tablespoon of the beef and chile filling down the center of the masa dough.

5. Fold & Steam the Tamales

- r. Fold the sides of the corn husk over the filling, then fold up the bottom.
- s. Place the tamale, folded side down, in a steamer.
- t. Repeat the process until all the tamales are assembled.

6. Steam the Tamales

- u. Fill the bottom of a steamer with water, making sure the water level is below the steamer rack.
- v. Place the tamales in the steamer vertically, with the open end facing up.
- w. Cover the tamales with more soaked corn husks and a damp kitchen towel.
- x. Steam the tamales over medium heat for 1.5 to 2 hours, or until the masa is cooked through and easily separates from the husk.

Serve & Enjoy!

Allow the tamales to cool slightly before serving.

If desired, serve the red chile beef tamales with additional red chile sauce on the side.