

Wrap up some tasty homemade tamales

See related Taste Buds column on Taste front.

FRESH CORN TAMALES

- 2 large fresh ears sweet corn
- 2 cups (1 pound) masa (available at Mexican grocery)
- 2 ounces (2 tablespoons) unsalted butter, cut into cubes
- 1/4 cup lard, cut into cubes
- 2 tablespoons sugar

- 1/2 teaspoon salt
- 1 1/2 teaspoons baking powder
- 12 dried corn husks

Place dried corn husks in boiling water to cover and simmer for 10 minutes. Remove from water, drain and set aside.

Slice kernels off corn cobs and place corn in a food processor and process until a coarse puree is

made. Add remaining ingredients (except husks) and pulse several times to mix, then process until mixture is very smooth, about 1 minute. Measure 1 inch of water in a large saucepan.

Set a collapsible vegetable steamer into a saucepan. Line steamer and pan sides with corn husks. With the tapered end of the husk facing you, place a scant 1/2 cup of the filling dough onto the husk. Fold husks to seal in dough. Tie with kitchen twine, green onion skins or a corn husk soaked and cut into strips. As tamales are made, stand them in the prepared steamer. Cover and steam, checking water level frequently until tamale filling comes away from the husk, about 1-1 1/2 hours.

Makes 12 tamales. Serves 4 as a light appetizer.

Recipe and special tips from July/August 1994 issue of "Cook's Illustrated Magazine."

RED CHILE PORK

TAMALES

Filling:

- 1 1/2 pound pork loin
- 1 medium onion, chopped
- 2 cups water
- 2 tablespoons vegetable oil
- 2 cloves garlic, minced
- 1 tablespoon all purpose flour
- 1/2 cup ground dried mild Mexican chile (available at Mexican grocery)
- 3/4 teaspoon salt
- 1/2 teaspoon dried oregano
- 1/2 cup masa
- 1 1/2 cups vegetable oil
- 5 cups water, or more as needed
- 2 teaspoons salt
- 24 dried corn husks, steamed for 10 minutes

To prepare the filling, place the pork loin and the onion in a medium baking dish and cover with 2 cups water. Bake for 1 1/2 hours at 350 degrees or until meat is totally

cooked and pulls apart easily. Remove pork from the broth. Set the meat aside to cool and refrigerate the broth. Shred pork fine. Strain stock and remove fat from the surface. If the stock does not measure 2 cups, add enough water to make 2 cups.

In a heavy skillet, warm the vegetable oil over medium heat and add the garlic and the pork. Sprinkle flour over the mixture and stir constantly as the flour begins to brown. Add the chile, reserved pork stock, salt and oregano. Continue cooking over medium heat for 20-25 minutes, or until most of the liquid has evaporated. Watch carefully at end of cooking time as mixture will burn easily.

In a deep bowl or baking dish, soak the corn husks in boiling water. Separate the husks as needed. Keep covered with water until ready to use. To prepare the dough, measure the masa into a large mixing bowl. Add the oil,

water and salt and mix with a heavy spoon or your hand until smooth. When well blended, the masa should have the consistency of moistened cookie dough. Add more water if needed. To assemble the tamales, use equal amounts of masa and filling. To make 24, use 2 tablespoons each. Hold the corn husk flat in one hand, smooth side up.

Spread the dough over the husk in the center. Add filling and smooth, then fold the tamale or roll it and tie with kitchen twine if necessary to secure. Repeat the procedure until all the filling and masa are used. Place the tamales in a steamer or on a rack set over 1 inch of boiling water. Cover the pot and cook over simmering water for 1-1 1/2 hours or until masa is firm and no longer sticks to husk. Unwrap one tamale and if dough is still sticky and doughy, re-wrap and continue steaming for a few more minutes. Makes 24 tamales.

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No kidding, kids can help cook

See related story on Taste front.
EASY HONEYBAKED HAM AND EGGS

- 1 tablespoon butter
- 3 eggs
- 1/2 teaspoon salt
- 1/2 teaspoon paprika
- 1 cup HoneyBaked Ham, cut in thin strips

Melt butter in skillet over low heat or in microwave oven for 45 seconds. Beat together eggs and spices, and add to butter. Immediately add ham. Microwave egg mixture on medium high for 1 minute. Stir and revolve dish.

Microwave another 2 minutes. Stir. Return to microwave for a few seconds if eggs aren't firm. If using skillet, stir when eggs begin to thicken. Serves 2.

FRUITY KABOB SALAD

- 1 cup mayonnaise
- 1/2 cup orange juice
- 1 small can pineapple chunks
- 1 tangerine, peeled and separated into segments
- 1 handful grapes
- A few strawberries
- A few melon chunks

Open can of pineapple chunks. Drain and reserve juice. Mix pineapple juice with orange juice

and mayonnaise. Place in a small bowl in middle of a plate. Spear fruit with toothpicks to make kababs. Place on plate around bowl of dip. Serves 4.

CHEESY HAM BISCUITS

- 1 tube ready-to-bake biscuit dough
- 4 slices HoneyBaked Ham or Turkey Breast cut in half
- 4 slices Monterey Jack or other cheese of your choice, cut in pieces
- 8 tablespoons HoneyBaked Honey Mustard

Open biscuit dough by peeling back wrapper until it pops.

Remove wrapper and separate dough into biscuits. Divide each biscuit in half. Place a small slice of ham and small slice of cheese on one biscuit half. Spread 1 teaspoon mustard on another half. Pinch two together. Repeat until you have used all biscuit halves. Bake according to package directions. Serve hot. Serves 4.

Recipes from the HoneyBaked Ham Company. Look for HoneyBaked Ham and Turkey Breast locally at HoneyBaked stores in Ann Arbor, Birmingham, Dearborn Heights, Livonia, Troy, and West Bloomfield.

Fruity, quick drinks suit moms to a tea

Whether it's your mother, grandmother, sister, aunt or friend, treat her to an afternoon tea party. Plan a simple backyard or porch gathering. For a beverage with a light, fruity taste, try these recipes from the Thomas J. Lipton Com-

- ORANGE BERRY SHAKE**
1 cup boiling water
2 Lipton Soothing Moments Gentle Orange Herbal Tea Bags

- 1 cup frozen strawberries
- 1/2 cup low fat vanilla yogurt
- 2 tablespoons honey

In teapot, pour boiling water over tea bags; cover and steep 5 minutes. Remove tea bags; cool.

In blender, process tea and remaining ingredients until smooth.

Garnish, if desired, with fresh strawberries and a dollop of yogurt. Makes about 3 (8 ounce) servings.

CRANBERRY APPLE SPARKLER

- 2 cups water
- 2 cups cranberry juice cocktail
- 4 Lipton Soothing Moments Cinnamon Apple Herbal Tea Bags
- 1 1/2 cups ginger ale

In medium saucepan, bring water and cranberry juice to a boil. Add tea bags; cover and steep 5 minutes. Remove tea bags, stir in ginger ale. Serve in ice-filled glasses. Makes about 6 (8 ounces) servings.

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