



HOLIDAY TAMALES

— TRADITIONAL —
HOMEMADE RECIPES





Chicken Tamales

Ingredients (Makes 12 Tamales)

- 1 bag** El Guapo Corn Husks 24 ct.
- 1** Vallarta's Rotisserie Chicken (shredded into small pieces)
- 10 oz.** Vallarta's Salsa Verde
- 3 lb.** Vallarta's Masa Preparada para Tamales

Instructions:

1. Soak **El Guapo Corn Husks** in warm water for 20 minutes. Remove from water and shake well.
2. Place shredded chicken in a small container. Add salsa and mix well until all ingredients are completely incorporated.
3. Place 4 oz. of masa on the center of a large soaked corn husk, and spread it across the husk.
4. Place 2 oz. of the chicken and salsa mix on the center of the masa.
5. Fold corn husk into the shape of a tamal.
6. Repeat steps 3-5 until you make 12 tamales.
7. Fill a Tamalera Steamer with water to the filling line. Place tamales with filling facing up, cover and cook for 55 minutes to an hour on low heat, or until internal temperature reaches 165°F. During steaming, check water level, add more water if needed.
8. Pull tamales from the Tamalera Steamer and enjoy!

Serve with a Vallarta Hot Champurrado, Cafe de Olla, Atole or Coffee



HOLIDAY SEASON



Carnitas Tamales

Ingredients (Makes 12 Tamales)

- 1 bag** El Guapo Corn Husks 24 ct.
- 14 oz.** Vallarta's Carnitas (shredded into small pieces)
- 10 oz.** **Las Palmas Enchilada Sauce**
- 3 lb.** Vallarta's Masa Enchilada Preparada para Tamales

Instructions:

1. Soak El Guapo corn husks with warm water for 20 minutes. Remove from water and shake well.
2. Place shredded carnitas in a small container. Add Las Palmas Enchilada Sauce. Mix well until all ingredients are completely incorporated.
3. Place 4 oz. of masa on the center of a large soaked corn husk, and spread it across the husk.
4. Place 2 oz. of the carnitas and **Las Palmas Enchilada Sauce** mix on the center of the masa.
5. Fold corn husk into the shape of a tamal.
6. Repeat steps 3-5 until you make 12 tamales.
7. Fill a Tamalera Steamer with water to the filling line. Place tamales with filling facing up, cover and cook for 55 minutes to an hour on low heat, or until internal temperature reaches 165°F. During steaming, check water level, add more water if needed.
8. Pull tamales from the Tamalera Steamer and enjoy!

IS VALLARTA SEASON



Tamales de Rajas

Ingredients (Makes 12 Tamales)

- 1 bag** El Guapo Corn Husks 24 ct.
- 1 oz.** Vegetable Oil
- 2 tsp** Salt
- 4 oz.** Jalapeño (fresh, seeded and cut into strips)
- 10 oz.** Tomatoes (cut into strips)
- 8 oz.** Onions (cut into strips)
- 8 oz.** **Joseph Farms Shredded Monterey Jack Cheese**
- 3 lb.** Vallarta's Masa Preparada para Tamales

Instructions:

1. Soak El Guapo corn husks with warm water for 20 minutes. Remove from water and shake well.
2. Prepare the Rajas filling: On a pan, heat the oil, and cook the jalapeños, tomatoes, onions and salt. Mix well and cook until tender. Remove from pan and place it in the refrigerator for 1 hour. Once chilled, add **Joseph Farms Monterey Jack Cheese**.
3. Place 4 oz. of masa on the center of a large soaked corn husk, and spread it across the husk.
4. Place 2 oz. of the prepared rajas filling on the center of the masa.
5. Fold corn husk into the shape of a tamal.
6. Repeat steps 3-5 until you make 12 tamales.
7. Fill a Tamalera Steamer with water to the filling line. Place tamales with filling facing up, cover and cook for 55 minutes to an hour on low heat, or until internal temperature reaches 165°F. During steaming, check water level, add more water if needed.
8. Pull tamales from the Tamalera Steamer and enjoy!

IS TAMALE SEASON



Strawberry Tamales

Ingredients (Makes 12 Tamales)

- 1 bag** El Guapo Corn Husks 24 ct.
- 3 lb.** Vallarta's Masa de Fresa Preparada para Tamales
- 12 oz.** **Smucker's Seedless Strawberry Jam**
- 12 oz.** Strawberries (fresh and diced into cubes)

Instructions:

1. Soak corn husks in warm water for 20 minutes. Remove from water and shake well.
2. Place 4 oz. of masa on the center of a large soaked corn husk, and spread it across the husk.
3. Place 1 oz. of **Smucker's Seedless Strawberry Jam** on the center of the masa. Sprinkle 1 oz. of diced fresh strawberries over jam.
4. Fold corn husk into the shape of a tamal.
5. Repeat steps 2-4 until you make 12 tamales.
6. Fill a Tamalera Steamer with water to the filling line. Place tamales with filling facing up, cover and cook for 55 minutes to an hour on low heat, or until internal temperature reaches 165°F. During steaming, check water level, add more water if needed.
7. Pull tamales from the Tamalera Steamer and enjoy!

**Serve with a Vallarta Hot Champurrado,
Cafe de Olla, Atole or Coffee**

HOLIDAY SEASON IS



Pinneapple Tamales

Ingredients (Makes 12 Tamales)

- 1 bag** El Guapo Corn Husks 24 ct.
- 3 lb.** Vallarta's Masa de Piña Preparada para Tamales
- 12 oz.** **Dole Crushed Pineapple in Heavy Syrup**
- 12 oz.** Pineapple (fresh and diced into cubes)

Instructions:

1. Soak corn husks with warm water for 20 minutes. Remove from water and shake well.
2. Place 4 oz. of masa on the center of a large soaked corn husk, and spread it across the husk.
3. Place 1 oz. of canned **Dole Crushed Pineapple** on the center of the masa. Sprinkle 1 oz. of diced fresh pineapple on top.
4. Fold corn husk into the shape of a tamal.
5. Repeat steps 2-4 until you make 12 tamales.
6. Fill a Tamalera Steamer with water to the filling line. Place tamales with filling facing up, cover and cook for 55 minutes to an hour on low heat, or until internal temperature reaches 165°F. During steaming, check water level, add more water if needed.
7. Pull tamales from the Tamalera Steamer and enjoy!

¡Buen Provecho!

TAMALE SEASON