



Jackfruit Green Chile Tamales

Makes about 20 depending on how big you make your tamales

Filling

- 1 tablespoon olive oil
- ½ a yellow onion, chopped
- one (14-ounce) can of young jackfruit, rinsed and drained and chopped
- 2 teaspoons all-purpose, no salt seasoning*
- ½ teaspoon smoked paprika
- 4 cloves garlic, chopped
- 1 tablespoon Braggs Liquid Aminos or soy sauce
- 1 ½ cups white beans like Cannellini, or one 15 ounce can, drained and rinsed
- Two 4 ounce cans of mild green chiles
- ¼ cup vegetable broth or water
- 2 tablespoons olive oil
- 2 tablespoons nutritional yeast/nooch
- 2 teaspoons granulated garlic or powder
- ¼ teaspoon salt

Dough

- 1¼ cups vegetable shortening
- 3¾ cups masa harina**
- 2 teaspoons salt
- 2 teaspoons baking powder
- 2 teaspoons onion powder
- 2 teaspoons granulated garlic or powder
- 2 ½ cups vegetable broth

At least 30 dried corn husks***

First we gotta make the filling. Warm up the olive oil in a large sauté pan over a medium heat. Add the onion with a pinch of salt and sauté until the onion starts to brown in some spots, about 6 minutes. Add the jackfruit, all-purpose seasoning, and paprika and cook for another 2 minutes. Add the garlic and drizzle over the Braggs and cook for another minute more to get all the flavors nice and mixed up. Turn off the heat. In a food processor or blender, add the beans, green chiles, veggie broth, olive oil, nooch, granulated garlic, and salt and run that shit until the

mixture looks smooth. Pour this over the jackfruit in the pan and mix until all those fuckers are covered in the beans. Boom, filling done.

Now it's tamale time. Take the corn husks and let them soak in some water while you make the dough so they get easier to fold, at least 15 minutes. Now finally we start with the dough. You can make the filling ahead of time, but you don't wanna make your masa until you're ready to make the tamales. Got it? You're gonna need a stand mixer or hand mixer for this shit. In a large bowl or your stand mixer, add the shortening and whip it until it looks fluffy, kinda like frosting. In a medium bowl, whisk together the masa harina, salt, baking powder, onion and garlic powder. Add $\frac{1}{4}$ of the masa mixture at a time to the shortening, beating between additions until everything is all mixed in. It will start looking all sandy which is good. When you've added all the masa, pour in the vegetable broth while continuing to beat it until all the liquid is absorbed and the dough starts to look all fluffy again, about 5 minutes. There shouldn't be any dry spots and you should be able to press your whole hand into the dough and it should come out clean. Done and done.

Now we make our tamales. Place a soaked corn husk on a cutting board with the wide end facing away from you and the tapered end closest to you. For each tamale plop a scoop of dough, about 3-4 tablespoons worth, in the center the corn husk about a $\frac{1}{2}$ inch from the wide end, which we're calling the top from here on out, and pat it into an oblong shape about $\frac{1}{4}$ inch thick, leaving bare a least 1-1 inches on both sides of the husk. Scoop 2 tablespoons of filing and place it down the center of the masa rectangle you just made. Grab both edges of the corn husk that are not covered with dough, bring edges toward each other, and press the dough to now surround the filling. Gently fold the edges of the corn husks around the tamale so that they overlap and wrap them around a few times if necessary. Fold the long, tapered end up to form a squat little rectangular. Use a corn husk strip to tie the tamale together in the middle, keeping the long end of the corn husks down. Repeat with remaining dough, filling and husks. When you're almost done assembling tamales, get the steaming pot ready.

You know that big metal steamer basket that came with your big ass pasta pot you've never used? Now is the time. Fill that large pot with only enough water so that it does not touch the steamer basket, about 3-4 inches of water, depending on your pot and basket, obv's. Cover and bring to a boil. Grab that metal steamer basket and line it with a couple of the extra corn husks to help keep the tamales from getting wet while they steam. Stand the assembled tamales upright in the corn husk lined basket but don't pack them in too tight, leave a little bit of room to allow tamales to expand during steaming. You don't need a ton of room just don't smush them all in there and ruin all your hard work. Place this basket over the steaming pot of water and put on the lid.

Steam tamales for 45 to 55 minutes. Check pot occasionally to make sure that not all the water has evaporated and add more hot water if you need to. The tamales are ready when the dough starts to peel away from the husk. Leaving that one end open helps you be able to check on this without opening a fuck ton of them. You can just kinda glance. When they look down to you pull one tamale out and peel back that husk. In a fully cooked tamale the masa will be tender but

solid, not mushy or wet looking, and peel away from the husk easily. Remove entire basket with lid from pot and let stand for a few minutes to cool before serving.

Serve this warm, right away, with your favorite salsa or cremini gravy from our site. Let people peel off the husks themselves, don't do this ahead of time. That's crazy behavior. If you're freezing some of these, let them cool to room and place them in a plastic bag or container and stick them in the freezer like a present to future you. Just steam them again for 25 minutes to warm them back up or microwave them individually as needed.

* *I like the 21 Seasoning Salute from Trader Joes but whatever you like is great too

** Masa harina is made from corn that has been dried, treated in a solution of lime and water, and then ground into a dough. This fresh masa is then dried and powdered to become shelf stable masa harina. You can find it near the other flours in the market or by the canned salsas. Don't try subbing in corn flour or corn meal because they aren't treated with lime and they just won't fucking work for any recipe that calls specifically for masa harina. Just wait until you have the real thing.

*** These should be near the dried chiles at your local market.