

Smoked Cheddar Cheese Tamales

Amount	Measure	Ingredient - Preparation Method
40		dried corn husks
4	cups	masa harina
1/4	teaspoon	baking soda
2	teaspoons	sea salt
4	cups	chicken broth - warmed
1	cup	lard or shortening - melted
6		poblano chiles
4	tablespoons	unsalted butter
1	tablespoon	vegetable oil
1	cup	white onion - chopped
1	cup	scallion - chopped
1/2	cup	tomatoes - diced
1	tablespoon	apple cider vinegar
		kosher salt and pepper
1	pound	smoked cheddar cheese - grated
1/2	pound	white vermont cheddar cheese - grated
1	cup	sour cream
1	tablespoon	lime zest - grated

Put the corn husks in a roasting pan of warm water; soak until softened, about 30 minutes.

Whisk the masa harina, baking soda, and sea salt in a large bowl. Stir in the chicken broth and lard with a wooden spoon to make a thick dough. Let the dough rest 30 minutes.

Preheat broiler. Put the poblanos on a foil-line broiler pan, then roast, cool and peel. Stem, seed and dice.

Heat the butter and vegetable oil in a skillet over medium heat. Add the onion and scallions and cook until soft, about 5 minutes. Add the poblanos, tomatoes and vinegar, season with kosher salt and pepper, and cook 5 more minutes. Remove from heat and cool completely. Fold in both cheeses.

Remove the corn husks from the water and gently squeeze dry. Tear 4 husks into thin strips to use as ties. Spread a heaping tablespoonful of dough onto the wide end of each remaining husk, leaving a 1/2" border on the top and both sides and 3 inches on the tapered end. Spread 1 tablespoon of the cheese mixture over the dough, then roll up into cigar shape. Fold the tapered end and tie closed with a strip of husk.

Put the tamales upright in a steamer basket set over a few inches of boiling water; steam until the filling is firm, 30 to 40 minutes. Remove and let rest 10 minutes.

Mix the sour cream and lime zest in a small bowl and season with kosher salt. Unwrap tamales and serve with the lime sour cream.

Yield: "36"