5 Dozen Green Corn Tamales

5 lbs. Masa (Not Prepared, Not MASCA Dry flour)
¼ lbs. Lard
2 lbs. Butter
3 to 4 Bags Frozen Corn White or Yellow
2 cans of Cream Corn
96 oz. Bag Frozen Green Chile or 10 to 12 Cups Fresh Roasted Green Chile (Chopped)
2 Cans Evaporated Milk
1 large Onion (optional)
3 T. Baking Power
¼ Cup Salt
3 T. or one 1.5 bag Granulated Garlic
3 T. Garlic Powder

Add later
2 lbs. Sharp Cheddar Cheese (optional)
1 Bag Corn Husks (Large)

In extra-large bowl crumble the masa and add seasonings. Set aside.

Melt ¼ lbs. lard and 1 ½ lbs. butter on low to medium heat, add 1 and ½ cans of evaporated milk. Add mixture to masa.

Sautee your onion in ½ lbs. of butter. Add to the mix.

Combine green chili, corn. Taste for seasoning balance.

Let mixture sleep, could be over night, once the masa has slept check the consistency, it should be thick but spreadable, (add cheese now if you are adding it)

Clean and inspect corn husks, then place in clean sink with very warm to hot water, this will make them pliable. Remove as needed to assemble tamales.

Now it is time to roll tamales
Spread masa in the on the side of the husk close to you. Then roll that side over the mixture and pull it toward you. Fold the tail up and roll over the rest of the tamale. …Don't worry if not perfect, it takes a few tries 'til you get the hang of it!

Once you have made 1 to 2 dozen tamales place them standing up in a stock pot (don’t over crowd ) with about 6 to 8 cups of water cover and bring to full boil reduce heat and cook/steam for about one hour. (Check water level so you don't scorch them.) To check for doneness take a tamale out of the pot, place on plate let cool a few minutes. When you un-wrap the tamale it should not stick to the husk and the masa should be firm when cut. The appearance should be a little on the translucent side and not look white and creamy. If not done, return to pot and continue cooking about 30 minutes longer just to be sure. I think cooking the tamales is the hard part!!!