5 Dozen Green Corn Tamales  
By Claudia Rios

5 lbs. Masa  
2 lbs. Lard  
4 to 5 Bags Frozen White or Yellow Corn or 1 large bag of frozen corn  
96 oz. Bag Frozen Green Chile or 10 to 12 Cups Fresh Roasted Green Chile (Chopped)  
2 to 3 Cans Evaporated Milk  
1 Large Onion  
2 lbs. Sharp Cheddar Cheese (optional)  
3 Tablespoons Baking Cheese  
¼ Cup Salt  
Garlic Granulated  
1 Tbsp. Garlic Powder  
1 Bag large soft Corn Husks

In extra-large bowl crumble the masa and 2 tbsp. salt set aside.

Melt lard on low to medium heat; add 2 cans of evaporated milk. Add mixture to masa, if the masa is still to dry add last can of evaporated milk. Cover with damp paper towel and let masa "sleep" about 15 minutes.

Combine green chili, corn, onion, 1 to 2 tbsp. salt, 1-1/2 tbsp. garlic salt and 1 tbsp. garlic powder in large skillet simmer on medium heat about 15 minutes. Remove from heat and let cool about 10 to 15 minutes. Mixture should have a thick consistency. Taste for seasoning balance.

Once the masa has slept check the consistency, it should be thick but spreadable, now add the chili mixture (and cheese if you are adding it) to the masa 2 cups at a time (you don't want the masa to get to wet all at once). When you have it all mixed together cover and refrigerate 1 to 2 hours (I prefer to do this because the masa is thicker and is easier to spread on the husks, also there is less mess too!)

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

Now Let’s make some tamales - place a handful of husks in a strainer (to drain excess water), Get a few husks open them up, spread masa in the center then fold each side over then fold the end, up... 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 stockpot (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!!!  
Now time to taste, take a BIG bite and see how you did!!