Green Corn Tamales

Mix them, learn how to roll them, and take home!

Due to limited work stations, you **MUST** register

Please Call the Graham County Cooperative Extension Office @ 928-428-2611

9am-Name__________________________________________
2pm-Name__________________________________________
6pm-Name__________________________________________

When:  **Tuesday, October 16, 2018**
Where:  **Eastern Arizona College Activity Center**

~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~

Recipe

5 Dozen Green Corn Tamales

You will need to bring the following items listed below.

- 5 lbs. Masa (wet/fresh)
- 2 lbs. Lard
- 4 to 5 Bags Frozen White Corn or 5 to 6 Cans of Cream Corn
- 96 oz. Bag Frozen Green Chile (thawed) 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)
- Baking Powder
- Salt
- bag Garlic Salt
- bag Garlic Powder
- 1 Bag large soft Corn Husks
- **2 Very Very Large Bowls or 2 Dish Pans, or 1 large TUB and 1 large bowl for mixing**
- **Gallon size zip lock bags to take home your tamales**