MINI BISON TAMALES

Makes about 50 tamales

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INGREDIENTS
1 bag of corn husks for making tamales
1 5-pound bag of ready-made masa
6 pounds less tender bison-round steak, bottom sirloin, chuck roast
20 cloves garlic, roughly chopped
1/2 cup chile powder-Ancho, Guajillo, Chimayo (mild). New Mexican
   red chile powder is a mix and comes hot or mild. Mix a tablespoon
   or so of each.
2 small onions, roughly chopped
water to almost cover meat in slow cooker

DIRECTIONS
Divide the meat, garlic, chile powder mixture, onion and water between two slow cookers (unless you have
a very large slow cooker) and cook on low for 8 to 10 hours or until meat shreds easily. When meat is
done, remove to a large platter and shred by hand. Keep the liquid from the slow cookers and blend in a
food processor until smooth. Add enough liquid to the shredded meat to make it very moist.

Set up your work station and begin making tamales. Wet hands and grab masa a little bigger than a golf
ball. Form it into a small cup shape then put about a spoonful of meat into it. Form the masa around the
meat, adding more masa if needed to seal. It doesn’t need to look pretty, but the meat does need to be
sealed inside the masa.

When you have 15 to 20 balls, start wrapping them in the husks. Place the husk on the table and put a ball
in the center. Roll the husk around the ball and use the husk “string” to tie up each end tightly. Repeat until
ingredients are gone. Fill your steamer no more than three layers deep. Steam for about an hour and a half,
adding water occasionally to the pot.

Mini tamales can be eaten as a snack or appetizer or as part of a larger meal with burritos and enchiladas.
Red meat tamales are traditionally served with a red chili sauce. Serve with sour cream or Mexican crema.

TIPS FOR MAKING TAMALES
Soak the corn husks in water to soften while you shred the meat  |  Set up your work area with a small
bowl of water for wetting hands, which helps keep the masa from sticking  |  Wrap husks in a wet dish
cloth so they don’t dry out while you are working  |  Keep damp paper towels handy to clean your hands
from time to time  |  Rip strands of husks for tying the tamales before you start wrapping