

Cammie's Tamale Masa

Use this masa as a base for any savory filling. Use your imagination for the fillings...the sky is the limit!

6 cups Masa de Harina (Corn Flour)

2 Tbsp. salt

1 Tbsp. garlic powder

1 Tbsp. paprika

½ Tbsp. cumin

Mix all dry ingredients together with a whisk.

½ cup lard

½ cup unsalted butter

Cream together using hand beater or mixer. Using gloved hands, incorporate into dry ingredients intermittently adding:

4 ½ cups chicken broth or stock

Refrigerate dough for up to 3 days.

Cammie's Shiner Bock Braised Pork for Tamales

1-5# Pork Butt

2 Tbsp. Kosher Salt
2 tsp. Black Pepper
1 Tbsp. Fresh Garlic Puree
1 tsp. Cumin

Mix all spices and garlic together and rub all over surface of pork butt. Place the following ingredients in a roasting pan with seasoned pork butt:

2 cups onions, yellow, large diced
1 cup carrots, peeled and large diced
1 cup celery, large diced
2 bottles Shiner Bock Beer
1 cup chicken or vegetable stock

Place in 275 degree oven for 6 hours.

Chill and shred.

Cammie's Elote on the Cob

4 cobs of corn
1 tbsp Salad oil

Place on grill and cook until grill marks are visible on all sides of corn. Brush each cob with:

1-2 tbsp. of crema (found in Mexican grocery stores)
1 tsp Elote Spice (recipe follows)
1 Tbsp Cotija cheese, crumbled (found in Mexican stores)

Elote Spice:

1 tbsp paprika
1 tsp cumin
1 tsp garlic powder
½ tsp cayenne
1 tsp sugar
2 tbsp salt

Mix together and place in a shaker

Texas Bruschetta

Baguette, slice on a severe bias, drizzle with olive oil and toast or grill (can be day old bread)

Toppings:

Roasted Fennel and Texas Goat Cheese:

1 head Fennel, sliced

1 Tbsp. olive oil

Salt and Pepper -to taste

Drizzle fennel slices with oil and Roast in 350 degree oven for 15 min. cool and dice into ¼' pieces.

Top Bread with:

2 Tbsp. texas goat cheese (I like Mozzarella co)

1 tbsp diced roasted fennel

1 tsp truffle oil (for a special twist)

Tomato and Cilantro:

Top bread with:

1 cup grape or pear tomatoes cut in ½

¼ cup finely diced red onion

1/8 cup chopped cilantro

1 tsp diced Serrano peppers

1 tbsp fresh lime juice

1 tbsp olive oil

1 tsp salt