Tamales
recipe by Professor Amara Aguilar

INGREDIENTS
- corn husks, soaked
- premade masa
- olives
- center-cut pork chops
- quartered onion
- garlic
- 2.5 oz. New Mexico ground chili
- 2 cans red chile sauce
- 1 teaspoon cumin

INSTRUCTIONS
1. To prepare meat sauce, sear pork chops in saucepan. Combine pork chops, onion, garlic, ground chili, red chile sauce, and cumin with water in pressure cooker. Cook for 30 minutes.
2. To prepare tamales, thinly spread about one spoonful of masa and one spoonful of meat sauce onto each corn husk. Add olives if desired.
3. Fold each tamale from the bottom, then fold over length-wise to seal.
4. Steam tamales for two hours.