Smoky Pork Lard Tamale Bites with Roasted Corn Cream Sauce

6 servingsPrep time: 40 minutes (includes chill time)Cook time: 60 minutes

Masa Dough

- 2 cups masa harina
- 1 1/2 cups warm chicken broth
- 1/2 cup lard (softened but not melted)
- 1 tsp baking powder
- 1 tsp kosher salt

Smoky Pork Filling

- 2 cups cooked shredded pork (pulled pork, roasted pork, or rotisserie pork)
- 1–2 tbsp lard
- 1 tbsp chipotle in adobo, minced
- 1/2 tsp smoked paprika
- 1/2 tsp ground cumin
- 1/2 tsp garlic powder
- Salt & pepper to taste

Roasted Corn Cream Sauce

- 1 cup roasted corn kernels (fresh, frozen, or canned)
- 1/2 cup Mexican crema or sour cream
- 1–2 tbsp lime juice
- 1/4 tsp chili powder
- Salt to taste

Other

- Mini cupcake wrappers OR parchment squares

Directions

Recipe:

1. Make the smoky pork filling – Heat 1–2 tbsp lard in a skillet over medium heat. Add shredded pork and stir until warmed through. Mix in chipotle, smoked paprika, cumin, garlic powder, salt, and pepper. Cook 5–7 minutes until the pork gets lightly crisp on the edges. Remove from heat and set aside.
2. Make the masa dough – In a large bowl, whisk together masa harina, baking powder,

and salt. Add the softened lard and use your hands or a mixer to beat it into the masa until the mixture looks sandy and light. Slowly add warm broth, mixing until a soft, spreadable dough forms. The dough should be fluffy but not wet; adjust with a splash more broth or masa as needed.

3. Assemble the mini tamale bites – Place mini cupcake liners (or parchment squares) inside a steamer basket. Pinch off a tablespoon of masa and flatten it into the bottom of each liner. Add 1 tsp of smoky pork filling to the center. Top with a small dab of masa to seal the filling inside. Repeat until all masa and pork are used.
4. Steam – Fill a large pot with 1–2 inches of water and bring to a simmer. Place the steamer basket inside, making sure the liners are above the water. Cover with lid and steam for 45–55 minutes. Tamale bites are done when the masa pulls away cleanly from the liner.
5. Make the roasted corn cream sauce – Blend roasted corn, crema, lime juice, chili powder, and a pinch of salt. Blend until smooth and creamy. Adjust salt and lime to taste.
6. Serve – Place tamale bites on a platter. Spoon or drizzle roasted corn sauce on top. Garnish with cotija cheese, cilantro, or lime zest if desired.

COAST
FAMILY OWNED SINCE 1922