



Sweet Corn Tamalito

Makes 8-10 servings

Ingredients

- 5 tablespoons butter, softened
- 1/4 cup Masa Harina
- 1/3 cup granulated sugar
- 1/2 cup water
- 2 cups corn kernels, fresh or frozen, thawed, divided
- 1/2 cup cornmeal
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 2 tablespoons plus 1 teaspoon milk



Directions

1. In a small mixing bowl, mix the butter, masa and sugar using an electric mixer until light and fluffy, about 1 minute.
2. In a blender container, blend half the corn kernels with the water until smooth.
3. Combine this mixture with the butter mixture, stirring well. Add the remaining corn kernels, cornmeal, baking powder, salt and milk and mix well.
4. Pour the corn mixture into an 8-inch square baking pan.
5. Tightly cover with plastic wrap and steam by setting atop a medium saucepan of water on top of the stove.
6. Bring water to a boil and steam corn mixture for 50 minutes to one hour (check to see whether you might need to add more water), until a wooden pick inserted in the center comes out clean.
7. The tamalito should have a smooth, moist texture.

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