

# Easy Tamales

*From: Gladis*

<b>Steamer</b>	<b>Cook time: 1hr</b>	
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## ***Ingredients***

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| <ul style="list-style-type: none"><li>● 20 corn husks (rinsed and soaked in warm water for 30 minutes)</li><li>● 1 ½ cup dry masa (corn) Maseca Brand (regular)</li></ul> | <ul style="list-style-type: none"><li>● 1 ⅓ cup warm chicken broth (homemade recommended. Make is salty as this will season the masa)</li><li>● ½ cup corn oil</li></ul> |
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## ***Directions***

- Mix all the ingredients
- Spread on corn husks with a small metal spoon
- Fill with additional fillings(optional)
  - Sauces/Chicken/Cheese/Pork
- Close it up
- Place in a steamer for 1 hour. Let cool for 15 minutes. Serve and enjoy!