

Tamales with Corn and Poblano Chiles by Zarela Martinez

1/2 recipe Basic Tamal Dough

35 corn husks

2 T oil -- 1/2 liquid drained

1 C chopped onion

2 garlic cloves -- minced

2 poblano peppers -- roasted and peeled

2 C corn kernels, fresh, canned or frozen -- drained

1 1/2 T fresh cilantro -- chopped

salt to taste

Prepare husks and masa dough. Dice the roasted, peeled, and seeded poblanos.

Heat oil in a large skillet over high heat until rippling. Add the onion and garlic and cook, stirring often, until golden, 2-3 minutes.

Reduce heat to medium; add the poblanos, stirring well to combine, and cook 2 minutes longer. Stir in the corn kernels and season with cilantro and cook until the moisture has evaporated, about another 3 minutes. Season with salt. Cool thoroughly.

Fold or beat the corn mixture into the prepared tamal dough, being sure it is evenly distributed. Fill, fold and steam the tamales.

Serve with a picante sauce.