



SAFFRON TAMALES WITH SPANISH BRAISED PORK SHANK AND WHITE PEACH SALSA

Servings: Makes about 26

INGREDIENTS

- 1 - 8 oz dried corn husks – soaked in water
- 6 cups braised pork shank
- 9 cups masa dough
- 2 cups white peach salsa
- 6 pork shank pieces
- 2 tablespoons olive oil
- 2 large carrot, small diced
- 1 large onion, small diced
- 6 large garlic cloves, chopped
- 1 tablespoon chopped thyme – fresh
- 1 - 28 oz can Plum tomatoes in juice, tomatoes coarsely chopped
- 2 cups chicken broth
- 2 cups medium dry sherry
- 4 dried ancho chilies, halved, stemmed and seeded
- 2 tablespoons tomato paste
- 1 tablespoon chili powder
- 1 tablespoon pimenton dulce
- 2 teaspoons ground cumin
- 1 teaspoon coriander
- ½ pound bacon – cut into 1 inch pieces

“There’s a saying that ‘you eat first with your eyes’. You cannot over-emphasize the importance of healthy vision. I believe what people eat directly correlates to diseases that now inflict the world. Overall health and wellbeing is greatly affected by all the processed foods that now make up people’s diets. I try to use natural and organic products in my cooking whenever possible because I believe this will create a healthier world with less disease.”

—Chef Jeff Moschetti,
Executive Chef
Warwick Melrose Dallas

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COOKING INSTRUCTIONS:

Preheat oven to 350 degrees F. Season the shanks liberally with salt and pepper. Heat oil in a heavy pot over medium high heat. Working in batches, brown the shank well and transfer to a sheet pan. Add the bacon, carrots, onions, garlic and thyme to the pot. Sauté until onion softens, approximately 5 minutes. Add the tomatoes with juice, broth, sherry, chili's, tomato paste, chili powder, paprika, cumin and coriander. Bring to boil, scraping the brown bits stuck on the bottom of the pan. Return the shanks to the pot. Return to a boil. Cover pot and place in the oven and braise until the shanks are tender about 2 ½ hours. Remove the pork shanks from the pot and allow to cool. Meanwhile skim the top layer of fat from the braising liquid. Strain and bring the liquid to a simmer and reduce to desired consistency. Adjust the seasoning with salt and pepper. Once the shanks are cool enough to handle pick the meat into small pieces and add back to the liquid and hold.

FOR THE DOUGH:

- 1 1/3 cups lard or vegetable shortening
- 1 ½ teaspoon salt
- 1 ½ teaspoon baking powder
- 3 ½ cups masa harina
- 4 ½ cups (about) chicken broth – chilled
- pinch spanish saffron threads

COOKING INSTRUCTIONS:

Before starting bring the broth to a boil with the saffron threads. Simmer for about 3 – 4 minutes. Strain the saffron threads from the broth and chill completely. Using an electric mixer with a paddle attachment, beat lard with salt and baking powder in large bowl until fluffy. Beat in fresh masa harina

in four additions. Reduce speed to low and gradually beat in 1 ½ cups broth, forming tender dough. If dough seems too firm add more broth to soften.

FOR THE SALSA:

- 1 ¾ cups small diced peeled white peaches
- ¼ cup small diced red bell pepper
- ¼ cup chopped green onions
- 2 tablespoons key lime juice
- 2 tablespoons chopped cilantro
- 1 tablespoon chopped serrano chili
- 1 teaspoons minced fresh ginger
- 1 clove garlic – minced

COOKING INSTRUCTIONS:

Mix peaches, red bell pepper, green onions, key lime juice, cilantro, serrano chili, ginger and garlic in a small bowl and fold together to blend. Season to taste with salt and pepper. Hold.

ASSEMBLY:

Open husks on a work surface. Spread ¼ cup dough in a 4 inch square in center of each, leaving 2 to 3 inch plain border at narrow end of husk. Spoon heaping tablespoon of braised pork down the center of each dough square. Fold long sides of husk and dough over filling to cover. Fold up narrow end of husk. Tie folded portion with strip of husk to secure and fold back the large end. Stand tamales in steamer basket. Repeat with more husks. Steam tamales until dough is firm to touch and separates easily from the husk. About 45 minutes. Once the tamales are done cooking, open the husk to expose the masa. Spoon a heaping tablespoon of the peach salsa on top and garnish with cilantro and serve

