

BRAISED PORK WITH TAMALE DUMPLINGS AKA MEXICAN MATZO BALLS

INGREDIENTS

- **4 lb cubed, Hemlock Hill pork shoulder**
- **1 Onion, Chopped**
- **1 Apple Chopped**
- **1 Butternut Squash, cubed**
- **Salt (to taste)**
- **Pepper (to taste)**
- **Ancho Chili Powder**
- **1 Dried Guajillo Chili, seeds removed and chopped**
- **Fresh Oregano**
- **Tamale Flour (Maseca Instant Corn Flour)**
- **2 Tbls Tamari**
- **2 Tbls Braggs liquid aminos**
- **2 Tbls Coconut aminos**

DIRECTIONS

1. Remove skin, bone, and extra fat from the shoulder and get an instant pot broth going or equivalent brothing method. Add in your Tamari, Braggs liquid aminos and coconut aminos.
2. Cube meat and brown in a large dutch oven which if done correctly will take a long time, this is a Sunday kind of dish!!! When brown, add Salt, Pepper, 1 Tbsp of ancho powder, Guajillo, and oregano to taste.
3. Continue to brown and the spices should come alive in the pork fat, you can add onion and apple when your senses tell you the time is now.
4. Strain your broth and remove any meat from the bone, skin, and fat, add salt to taste. Before your onion burns add broth and braise in the oven at 300°F for 2-4 hours until the pork is tender. Remove from the oven and taste it! Add anything you want to make it better, in my case I needed salt and more water; when content, add in the butternut squash. Cook for 25-30 min more.
5. Make Tamale dough according to the bag, I generally skip the addition of fat so it takes more liquid than they call for, but for this, I used the pork broth which is pretty fatty.
6. Once the squash is tender, turn the oven up to 350°F. I spoon in the Tamale Dumplings, wiggle them around a bit so they're up to their shoulders in broth, and cover and bake for about 45 min at 350°F.
7. Take a corner of a dumpling and taste if it's a dense yummy biscuit, we're good if not bake another 10 minutes. Let cool for 15-30 minutes.
8. Serve it up with fresh Oregano and Maldon salt in my case but any taco type garnishes would be fine. Enjoy!

**TOTAL COOK TIME:
6 HOURS**

SERVINGS: 4