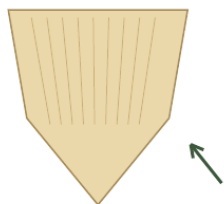


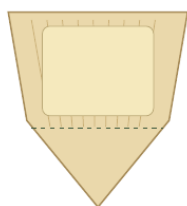
HOW TO FOLD A TAMALE

Spread. Fill. Fold.



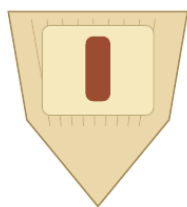
1 Prepare the husk

Soak until flexible; drain and pat dry. Lay smooth side up, wide end at top and pointed end at bottom.



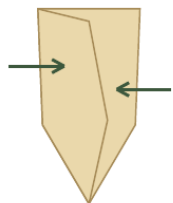
2 Spread the masa

Spread a thin, even layer over the upper portion. Leave the pointed bottom third bare for folding.



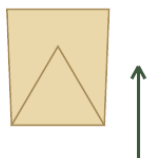
3 Add the filling

Place a narrow strip of filling down the center of the masa. Keep it away from the edges; avoid overfilling.



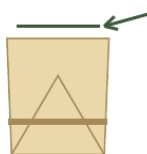
4 Fold the sides

Fold one long side over the filling, then overlap the other side. The masa should enclose the filling.



5 Fold the pointed end up

Fold the bare pointed end upward against the wrapped tamale. Leave the wide top end open.



6 Ready for the steamer

A loose husk-strip tie is optional. Stand on the folded bottom with the open end up. Allow room to expand.

Soak husks before folding. Never eat the corn husk.