BUTTERNUT SQUASH TAMALES

La Guadalupana
Assured Quality Since 1945

MAKES 12 TAMALES

INGREDIENTS

2 lbs La Guadalupana pre-mixed Chile Pepper Masa

12 dried corn husks

Spicy Butternut Squash Filling

2 cups butternut squash, cubed (raw)

½ cup brown sugar

1 teaspoon ground cinnamon

Pinch of salt

PREPARATION

Prepare the Corn Husks

- Soak the corn husks in warm water for at least 30 minutes until they become pliable. Drain and set aside.

Prepare the Filling

- In a large bowl, combine the raw butternut squash cubes with brown sugar, cinnamon, and a pinch of salt. Mix well until the squash is evenly coated with the spices and brown sugar.

Assemble the Tamales

- Lay a softened corn husk flat on a clean surface. Spread about 2 tablespoons of La Guadalupana Chile Pepper Masa in the center, leaving space at the edges.
- Place 1-2 tablespoons of the sweet and spicy butternut squash filling on top of the masa.
- Fold the sides of the corn husk toward the center, then fold the bottom up to enclose the filling. If needed, tie the tamale with a strip of corn husk to keep it secure.
- Repeat until all 12 tamales are assembled.

Steam the Tamales

- Set up a steamer and arrange the tamales upright, with the open end facing up.
- Cover with a damp cloth or extra corn husks to retain moisture, and steam the tamales for 45–60 minutes, or until the masa easily pulls away from the husk.
- Check periodically to ensure there's enough water in the steamer.

Serve

- Let the tamales rest for about 10 minutes after steaming. These tamales offer a delightful contrast between the natural sweetness of butternut squash and brown sugar and the spiciness from chili pepper masa, all wrapped in a corn husk.
- Enjoy the perfect balance of sweet and spicy flavors in these unique tamales!