

Thank you very much for your interest in my class! Making Mexican tamales the 'traditional way' in real corn husks is sooo much fun and easy to do! Plus when you go to make more tamales at home you'll find yourself getting really creative with your fillings! You can use different kinds of meats and poultry, along assorted varieties of veggies, cheese, and salsas, etc. The yummy combinations are endless!

The location for the class is Canton High School at 8415 North Canton Center Road (in Canton). It's about a block south of Joy Road. When you arrive at the school you want to park kids in the main parking lot close to where you see a tall flagpole and steps leading up to two sets of entrance doors. Enter the school using the set of doors to the right side - the ones on the left are usually locked. When you come in keep walking straight - you'll be in an area where you'll see a hallway running left and right. Go left - the classroom (room # 133) is the first room on the left. If you have any questions at all please email me at supplylist@gmail.com

Thanks again! Instructor *Andrea Janssen*

Mexican Beef, Chicken or Pork & Veggies Tamales in Corn Husks Class Supply List

One pound of completely cooked (no pink color) ground beef or pork (you can mix a half pound of each together if you'd like to) or chicken - drain off and discard the excess fat, then put the cooked meat or chicken into a large mixing bowl (the size you'd mix cake batter in), and cover it with plastic wrap

One small white or yellow onion

One 32 ounce container of beef or chicken broth (with salt) - depending on which filling you want to stuff tamales with

One cup of any kind of vegetable oil

Optional: If you'd like to mix in any other vegetables please feel free to bring them! Some people bring a small can of corn and/or black olives (please open and drain the can before coming to class), and/or cooked rice, and/or small jar of any kind of peppers - or you can even bring any kind of fresh peppers (mild, medium or hot/spicy), and/or a large fresh tomato, and/or anything else you'd like to mix into your filling! Whatever you'd like to use.

These three items can be found in the international foods aisle of Meijer or any of the 'super' Wal-Mart stores that have a really large grocery store area inside:

One bag or box (at least 48 ounces or 3 pounds) of corn masa (it might also say 'harina' on the bag, and it looks sort of like granulated or powdered corn)

One 14 or 16 ounce jar or can of "Salsa Verde" (it looks like a green salsa - you can choose mild, medium or hot/spicy)

One package of corn husks (they're usually found on a bottom shelf - near the same area the corn mesa is) - Please note - the corn husks need to be soaked in very warm water for 2 hours before coming to class to soften them - just put them into a large pot and cover them with the very warm water - afterwards, drain off almost of the water and place them into a few large plastic bags (lined with paper towel) to bring to the class.

Optional: One 8 oz bag of any flavor of shredded cheese that you like - or one 16 oz bag (if you want to add a lot of cheese to your tamales)

Please also bring these items from your kitchen (our classroom doesn't have them for us to use):

Half roll each of parchment paper or wax paper, and plastic wrap

Paper towel

One large mixing bowl (the size you'd make cake batter in)

Two large spoons or spatulas

A sharp knife to cut up your onion/veggies with, and scissors

One regular teaspoon and dinner knife (the kind we eat with - not plastic)

A set of measuring cups and measuring spoons

One cookie tray or sheet cake pan

Two wet washcloths or dish cloths