

PAPI'S DISH

Pan fry a Tamale to golden brown
Heat up Chorizo and Queso
Pour the Chorizo-Queso Sauce over the Tamale
Pan fry an egg to your preference
Top the dish with your egg

TAMALES (makes 20 tamales)

20 lbs Fresh, young corn (the direct translation is "baby corn" but "baby corn" in English is what is in Chinese food. He means like corn on the cob but not fully grown)

6 Eggs
1 Cup Whole Milk
1 Tbs Salt
1 Tbs Sugar
1/2 lb of Butter

Mix it all together to a medium consistency
Mix in cheese, protein or vegetable of your choice

Put mix into corn husk
Fold until completely covered

Steam tamales in a large, covered pot above the water on low heat for 2-3 hours

OR

Pick up masa (the completed corn "dough" from above) and dried corn husks from your local latin market to assemble then steam.

OR

Pick up finished tamales from your local latin market

QUESO

1 lb of mozzarella
Finely Chopped Jalapeno and Tomato to your preference
1 qut whole milk

Combine all the ingredients on low heat and stir in a pot until melted

OR

Pick up queso from your local latin market

CHORIZO

Heat in a skillet

CHORIZO SAUCE

Combine queso and chorizo