

# Community Cookbook

## Holy Mole' Mushroom Tamales

Submitted by Kathleen Castillo

### Ingredients

#### Filling:

1/2 lb. each of 3 varieties of mushrooms; Baby Bella's, White Button and Portabella, pureed.

1/2 lb each, grated, of 3 varieties of cheese; Oaxaca String/Oaxaca Mex., Manchego (Spain) and Queso Seco (Mexico)

2 each of 3 different colors of baby bell peppers, chopped.

5 lbs. of prepared Masa for tamales. (Rancho San Miguel sells this, make sure it has the lard, baking powder, and chicken bouillon).

1 bag of corn husks

1/2 stick of butter

#### Mole':

I use California dried chili pods, approximately a half a pound. Clean pods of seeds and stems rinse and boil and approximately enough water to cover an inch over the top of the pods. Boil with cumin onion garlic a teaspoon of cumin four garlic cloves , And one medium onion diced. Cook until tender transfer to a blender and blend until smooth. Return to liquid left from the boiling process. Back to stove and add one jar of Dona Maria's Red Mole sauce. Cook everything Until melted and Inc. If sauce is too thick thin with chicken broth. Salt to taste. If it has a bitter taste as it sometimes will add teaspoon of sugar until it no longer has the bitter taste.

### Directions

To the five pounds of masa you add 1 cup of the puréed mushrooms and the 1/2 stick of butter, just to give it the consistency that is spreadable on the husk.. Mix. This is what you spread on the corn husk, then to the middle of the masa you add the cheese, and the three different colored bell peppers. Wrap and steam for 45 minutes. When you unwrap the tamale is when you add more mole, Garnish with more sautéed peppers, and Mexican sour cream and a sprinkle of sesame seeds.

