

Tamale Company Ancho Chile Pork Tamales with Mashed Sweet Potatoes, Dark Chocolate and Honey Chile Peanut Sauce

Recipe courtesy of Michael Weinstein, Dread Head Chef, featured Grand Prairie Farmers Market chef.

6 tamales inside the packet (frozen)

3 sweet potatoes

½ cup chocolate chips

¼ cup Milton's peanuts chopped

4 tablespoons butter

Kosher salt and black pepper

For the sweet potatoes: Preheat the oven to 400 degrees and once the oven is hot place the sweet potatoes in the oven and roast for 40 minutes or until fork tender. Once done remove from the oven and let cool for 15 minutes or enough to handle. Once cool, remove the meat of the potato and place in a bowl with 2 tablespoons of butter and mash together and season with salt and pepper.

For the tamales: Place the frozen tamales still inside their package and place into boiling water. Cook the tamales for 15 minutes and remove from the water. Or leave in the hot water until ready to plate.

For the chocolate sauce: Place a small pot with water halfway up on medium-high heat and bring the water to a boil. At the same time add the chocolate and the other 2 tablespoons of butter into a small metal or glass bowl. Once the water is boiling turn down the heat so that the water is simmer and place the bowl with chocolate and butter on top. Using a plastic spatula slowly stir the chocolate and butter together until they are fully melted and then add the chopped peanuts. To keep the chocolate warm keep the bowl on top of the pot with the warm water.

To complete: Remove the tamales from the pack and remove husk. Place some of the mashed sweet potato in the middle of the plate and place the tamales on top. Spoon the chocolate sauce around the tamales and sweet potatoes and enjoy. Bon Appetit.