

Tamale Company Cheese Tamale With Roasted Corn, Roasted Beets and Tomato Relish

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

Yield: Makes 6 appetizers

Tamales

1 six pack of frozen cheese tamales (keep frozen)

Relish

1 ear of corn, left in the husk

1 bunch of beets, keep the greens

1 medium tomatoes, small dice

1/4 cup onion, small dice

1/2 tablespoon garlic, finely chopped

25 cilantro leaves

1/4 cup Milton's Spicy Peanuts, cracked

1/8 cup red wine vinegar

1/8 cup lemon juice

1/8 cup Texas Olive Ranch Olive Oil

Kosher salt and black pepper

For the relish: Preheat the oven to 350°. Roast the corn for 30 minutes and the beets for an hour. The corn should be soft. To check the beets, stick a knife in the beet. If you can remove the knife easily, the beet is ready. Place both inside the refrigerator to cool. When the corn has cooled, peel and remove the kernels off of the cob. When the beets have cooled, peel and thinly dice. Place the corn, beets and the remainder of the ingredients in a bowl and mix together. Season with salt and pepper to taste.

For the tamales: Put water in a pot that is large enough to cover the tamales by an inch. Bring the water to a boil and place the tamales in the water and cook for 15-20 minutes. Remove the tamales from their package, remove the husk and place on a plate. Garnish with the relish. Enjoy.