

## Annie Murl's Christmas Hot Tamales

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### INGREDIENTS

2 Lbs. Breakfast Sausage  
1.5 Tsp. Baking Powder  
Nearly 3 C. Hot (nearly boiling) Water

3 C. Plain Corn Meal  
1 Tsp. Salt Substitute

32 pieces (9" x 5.5") of Unbleached Muslin (washed and dried) - approx 2 yards  
64 8" pieces of String (butcher's twine works well)

### DIRECTIONS

Wash and dry Unbleached Muslin then cut into 9" x 5.5" pieces, set aside. Cut String into 8" pieces and set aside. Slice 2 lbs. Breakfast Sausage into 16 equal slices, then cut each slice in half. Roll sausage into rolls about 3" long and as big around as your biggest finger. Stir together Plain Corn Meal, Baking Powder and Salt Substitute, then add nearly 3 C. of Very Hot Water. Stir to combine—consistency should be about that of corn bread batter.

Using a kitchen tablespoon, place one generous spoon of mixture in the middle of the cloth and place one roll of Sausage in the middle. Roll it up, folding the ends over and tie each end with String. Drop in boiling water and boil for 15". Drain, remove string and unroll to serve. Traditionally served in a bowl covered with homemade chili. Makes 32 tamales. Enjoy!

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