

CHEF ODINE'S IMPOSSIBLE TAMALES

SERVES: 5

PREP TIME: 15 mins

COOK TIME: 1 hour

INGREDIENTS

- 10 corn husks, soaked in water for 10 - 15 mins

FOR THE DOUGH:

- 1 1/2 cup vegetable broth, warmed
- 1/4 cup oil
- 2 cups Blue Clarage or Jimmy Red Cornmeal
- 1 tsp salt

FOR THE FILLING:

- 8oz Impossible meat (shredded or ground chicken, beef, or pork could be used instead)
- 4oz "Trinity" (diced onions, bell peppers, celery)
- 2 tsp garlic, minced
- 1 tsp hot sauce of choice
- 1/2 tsp salt
- 1/2 tsp cayenne



- Visit www.localmillers.com for more recipes using heritage cornmeal

DIRECTIONS

In a mixing bowl add the cornmeal, warm vegetable broth, oil and salt together, stir well to form the dough. Cook "Trinity" until soft, add Impossible Meat in small amounts and saute. Add remaining items and cook until browned.

TO ASSEMBLE TAMALES:

Take corn husk and remove excess water. Take a small piece of dough from the cornmeal and press it evenly onto a corn husk. Put a tablespoon or two of the Impossible Meat filling into the center of the spread dough. Roll the dough over the filling, one side at a time. Wrap the corn husk around the dough and fold up the bottom, make sure to press to make it tight.

Repeat this process with remaining dough and filling. To cook, arrange the tamales standing upright in a steamer. You can use a slow cooker or even a large pot. Add water and bring to a boil, make sure the tamales are not touching the water. Reduce the heat and cover them, letting the tamales steam for one hour. Check throughout to make sure there is enough water to steam.

When the tamales are done you can serve them with some fresh rice and red or black beans!

MEET THE CHEF

Odine is originally from Vietnam but moved to Columbus at an early age. She is a graduate of both Northland High School and the Columbus Culinary Institute at the Bradford School. Chef Odine has had a busy few years working in some of the top kitchens in the city. She cut her teeth in the kitchens of Due Amici, Mezzo, Harvest, Mikey's Late-Night Slice, Barcelona, Alqueria and Hen Quarter where her focus was on food from the southern US. Chef Odine is now the Executive Chef at Subourbon Southern Kitchen and Spirits in Worthington.

Her interests include long walks to the ramen shop, dancing to early 2000's emo and consuming enough coffee to move at the speed of a hummingbird.



MEET THE FARMER

The Brandt Family Farm in Carroll, OH was founded by Dave Brandt. Known as the "godfather of regenerative agriculture", he operated the farm for over 5 decades, developing, practicing and promoting conservation farming before it even had a name. Over the years he generously shared his knowledge with other farmers, universities, and even the UN! His son Jay, daughter in law Ann, and their adult children have taken over the farm and are adding their contributions into the growth of the diversified family business which includes sales of cover crop seeds, growing wheat, corn, and soybeans, and serving as a grain hub where other farmers bring their grains to be cleaned and stored until they are milled and distributed by us.

