



Nonna Snowden Cooks

Laugh Hard. Cook Good. Fight Breast Cancer.



Tamale Red Sauce

Nonna Snowden recommends you visit her at www.nonnasnowdencooks.com and watch her “how to” videos on preparing several dishes. You can, also, visit [Nonna's YouTube channel](#) here. In the TAMALE video, Maw Maw Gwen teaches Nonna and The Dessert Lady (Cindy) how to make homemade tamales which includes the masa, shredded pork, shredded chicken, refried beans, red sauce, green sauce, guacamole, assembling the tamales, and finally, cooking the tamales. To make it easier on yourself, you can limit what kind of tamales you make (such as making only bean tamales). The recipes are separated out into their own pages. We hope you enjoy these recipes!

Ingredients:

Pack of dried Chili Pods
1 onion (chopped)
1/4 cup minced garlic
1 tsp salt
1 tsp pepper
1 cup water

Preparation:

1. Remove chili pods stems and seeds.
2. Place chili pods in a pot and fill with water.
3. Bring pods to a boil and then reduce to simmer. Simmer until chili pods are soft and moist.
4. Put chili pods into a blender.
5. Add onion, garlic, salt and pepper to the blender.
6. Add 1 cup of water (preferably from the original pot) to the blender
7. Blend until smooth (**See Note 1**).

Note 1: As the chili pods will be hot, remove the center piece on the blender lid to keep the sauce from expanding quickly out of the blender! (exploding)

Nonna donates 50% of proceeds to JumpForTheRose.org.



For a stronger bourbon flavor, exchange 1-2 tablespoons of the milk for additional whiskey.

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