

# VERDAD TURDUCKEN TAMALES



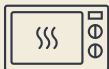
## Steamer (*Preferred Method*)

- 1 Fill a steamer pot with 2-3 inches of water and bring it to a boil.
- 2 Place tamales (in husk) on the steaming tray or basket.
- 3 Reduce heat to medium-high.
- 4 Steam tamales for:  
**18 to 20 minutes** if thawed.  
**25 to 30 minutes** if frozen.
- 5 Remove tamales from the steamer and allow them to rest for **5 minutes**.
- 6 Once rested, remove the husk and serve.



**Storage:** Freeze or serve within 4 days of purchase.

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## Microwave

- 1** Cut three holes in the top of the bag and place in the microwave.
- 2** Microwave tamales for:  
**4 minutes** if thawed.  
**6 minutes** if frozen.
- 3** Let tamales rest for **5 minutes**.
- 4** Once rested, remove the husk and serve.



**Storage:** Freeze or serve within 4 days of purchase.