



Pork Crackling Hallacas

GLUTEN FREE

Ingredients:

- 2 cups of **Juana®** corn meal
- 1 cup of water
- 3 tablespoons of lard
- 1 cup of ground pork cracklings
- 2 teaspoons of salt
- corn husks for tamales
- 10 cups of water for cooking
- cooking twine (optional)

Preparation:

1. Soak the corn husks in hot water for one hour. This step is essential to prevent them from tearing when wrapping the hallacas.
2. Prepare the dough in a large bowl. Mix the **Juana®** corn flour with water, pork lard, ground cracklings, and salt. Knead until the dough is smooth and easily detaches from the sides of the bowl.
3. Shape the hallacas. Take a portion of dough approximately the size of your fist and form a cylinder with your hands.
4. Wrap each cylinder with one or two corn husks, ensuring they are completely covered.
5. Tie the hallacas. Use strips cut from the same corn husks or cooking twine. Fold the narrower end of the husks and tie around the center to seal each hallaca.
6. Cook the hallacas. In a large pot, bring the 10 cups of water to a boil over high heat. Once boiling, add the hallacas and cook for 40 minutes.
7. Remove from the water and let drain for a few minutes. Serve hot.

Makes: 8 servings