



Sweet Corn TAMALES

A real sweet treat. Moist yellow corn masa tamales made with whipped butter. They are cooked slowly to maintain that distinguishable home-made flavor.

They melt in your

Item Number	Item Description	Case Pack	Size	Case Dimensions	Case Cube	Net Weight	Gross Weight
14316	Sweet Corn Tamales	84	5 oz	16 5/8" x 12" x 6 9/16"	.76	26.25	30.41

Ingredients:

- **Sweet Corn Tamales:** These tamales are made with sweet golden corn kernels, cornmeal, sugar, Parmesan Cheese, and whipped butter.

Cooking Instructions:

- **Sweet Corn Tamales:** Steam frozen tamales in original wrap in a convection steamer or a "Baine Marie". Place tamales in the pan with the open end facing up. Steam for 30 to 35 minutes. Remove parchment paper and corn-husk at time of serving. Tamales will hold 2 to 3 hours in the steam table if covered.
- **Re-heating:** Cook tamales following instructions above. Let cool and freeze tamales in original wrapping. Re-heat in microwave for 1-2 minutes each. For two tamales, three minutes. **For best results, steam in Baine Marie for 12-14 minutes. Enjoy!**