

Duck Tamales Cooking Class Kit

\$45

Includes

- 2# prepared Native Corn Masa
- 1 pound House-rendered lard from E&R Pork
- 1 quart house-made chicken broth
- 20 corn husks
- 1/2 cup sweet and spicy red chile powder

Add: 2 cups shredded Top-Knot duck ready for tamales — additional \$30

Cooking from Scratch Kit

\$35

Includes

- 1 1/2 pounds Native Red Corn from Ramona Farms
- 2 Tbsp. Pickling lime
- 1 pound House-rendered lard from E&R Pork
- 1 quart house-made chicken broth
- 1 bag dried Guajillo chiles
- 20 corn husks
- 1/2 cup sweet and spicy red chile powder

Add: Whole raw Top-Knot duck (you'll end up with extra duck) — additional \$40