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