

Recipe for Masa de Maiz

Ingredients

- 1 pound dried hominy corn (Maiz) 453 grams
- Water
- Salt

Directions

1. Place the dried corn in a large bowl with water and let it soak overnight.
2. Rinse and drain. Place it a large pot with salted water and cook over medium heat until the corn is soft, about 2 to 3 hours, stir occasionally, adding additional water if needed.
3. Drain and let it cool.
4. Place the hominy corn and butter in a food processor or food grinder and process until a dough is form. Transfer to a bowl mix thoroughly. Let mixture stand for five minutes.

You could also used canned hominy, simply drain the hominy and process as above. You may need 2 larger cans of the hominy to make a full 1lb or 453 grams.