



FIRST PLACE WINNER 2010 and 2011

CALL NOW TO ORDER 760-342-1999

Hot off of a First Place Finish at the 19th and 20th annual Indio International Tamale Festival, Lucky's at Jackalope Ranch is now offering award winning, made-from-scratch tamales with authenticity and flavor that is unbeatable. We start off with only the finest ingredients available and roll them in real corn husks.

Jackalope Ranch has adopted the old tradition of having Tamales for Christmas and today we think Tamales are as much a sign of the holidays as turkey and cranberries. We believe that a food so fine could be served on any occasion and enjoyed year round.

Lucky's Tamales make a delicious impression on holidays, birthdays and anniversaries. Bring a basket of them to a party and the host will adore you. Our tamales make great gifts for all occasions. Take them to a potluck or serve them at you next weekend get-together.

This is why we are offering our Award Winning Tamales to our guests, individually or conveniently by the half dozen and the "Baker's" dozen.

Tamale Prices

Individual \$3-4

Half dozen \$18-24

Baker's dozen \$23.40

Tamale Flavors

Pulled Pork \$4

Puya Chiles & Tomatillos

Shredded Beef \$4

Three Chiles, Potato & Jalapeno

Corn Tamal \$3

Poblano Chiles, Queso Fresco & Cotija Cheese

Pulled Chicken \$4

Tomatillo Salsa & Jalapeno

Q: How long do I heat them? Drop entire package into boiling water 35 minutes. Do not puncture bag. Tamales may be steamed in a steamer or wrapped in a wet paper towel and heated in the microwave. It is ideal to let the frozen tamales thaw in the refrigerator before heating. If any are left over, put into a plastic bag, seal and freeze and repeat the process until heated. Refrigerated leftovers may be reheated in the microwave (wrap in plastic) for 3 - 5 minutes

Call ahead and make your reservations
Jackalope Ranch Tamales
Ph. 760.342.1999