

H HOULIHAN'S SUMMER ON THE PATIO

**FAMILY NIGHT
TUESDAYS:**

KIDS EAT FREE!

one free kids meal with regular entrée purchase - does not include starter apps or sides



**WINE DOWN
WEDNESDAYS:**

**\$5 OFF BURGERS
AND SANDWICHES**

plus featured wine and sangria



**LIVE MUSIC
THURSDAYS:**

**\$6 LITS &
SANGRIA SPECIALS**

and \$1 off all draft beer



TAMALES (DON'T EAT THE HUSK!)

Glenda's Tamales & More

By Danny Fairchild

I'm really excited about this, fellows. So very excited. I love tamales, yo. I love them more than my children. That doesn't tell you how little I love my children. It tells you how much I love tamales. They freeze really well, they travel really well. They're just swell, fellows. I love that they're usually made by people who give a damn. Because see, if you're going to make tamales, then that's what you're going to be doing that day. All day. And you're not going to eat them all yourself, so you obviously care about the people you're making them for. Love is a literal ingredient in tamales. You can't make 'em without it. I know what I'm talking about, too. I've made hundreds of them, myself. In fact... my son loves them, too. I better block out a tamale making day some time soon.

Anyway, what I was saying was, someone who makes tamales is someone who cares about making tamales. So if anyone cares so much about making tamales that they open a restaurant that SPECIALIZES IN MAKING TAMALES, then it's a safe bet that those tamales aren't just made with love. They're made with top-shelf love. They're made with USDA Prime love. They're made with friggin'... wagyu love. High quality love is what I'm saying.

And so folks...I'd like to introduce to you... Glenda's Tamales & More in Platteville, WI. Pretend you just heard celestial music at the sound of that name. Glenda's Tamales & More deserves such reverence. And more.

I've experienced some good tamales. I've bought tamales on the downlow out of

an insulated cooler from someone's grandchildren. And I was lucky they hadn't sold out yet. Can you even imagine how much love those tamales had in them? I mean those kids really should have been in bed.

But I'm just going to go ahead and call it: Glenda's makes the very best tamales I've ever had, including my own. Let me tell you about my experience.

Okay, so Glenda's is in a building you wouldn't expect to find a restaurant. It shares the building with an interior designer. It looks like somebody gave up their old boardroom to put an eatery in. And that's fine. I love tucked-away treasures. Only problem though is that accessibility is an issue. There's stairs that you can't get around. That said, most orders are pick-up orders, and they're happy to run it out to you. There's only about three tables anyway. It's order and pick-up for the most part. And we're talking about tamales here. They were created to travel well. They were created to be taken with you and eaten later. That's what tamales do. I bought twice as much as I intended to eat which means I have some of the best tamales ever waiting for my lunch tomorrow. Lordly is the life I lead.

So yeah, I'll get to the tamales in a bit. They'll keep. I want to talk to you about "and More." I want to talk to you about the best corn tortillas I've ever had, and I'm a fan of corn tortillas. I want to talk about them right now while we're waiting on our tamales because I came to Platteville from Dubuque after cultivating a rumbly in my tumbly all morning in anticipation of tamales. But I could not wait anymore. The best thing I've ever done in my entire life is get a taco to eat then and there and take the tamale bounty home. The day I went, Glenda's had mole (moe-lay, not moh!) chicken tacos. I'm not certain what kind of the many kinds of mole sauce Glenda's uses. One of the brown ones. And, as many of you know, mole sauce is a savory sauce that's made from chocolate. Fellows... it's a SAVORY CHOCOTACO! The corn tortillas were incredible with a nice fried flavor



AND MORE—MOLE CHICKEN TACO AND PULLED CHICKEN TORTA

but still soft and structurally sound. Corn tortillas have a tendency to fall apart in one's hand. Not these. And the mole was just incredible. It's an itch I'd been trying to scratch for years since my favorite Mexican place closed years ago. I'm so happy and content with my life right now.

Have any of you fellows ever got into a torta? It's a Mexican sandwich. I'd never had, until my travels took me to Glenda's. I mean if I'm going to a place that sells tacos, I'm going to get tacos. If I wanted a more traditional sandwich, there are other places for that. At least that's my former way of thinking. Because it's foolish. Fellows, if you think Mexican cuisine has its crap together when it comes to unleavened breads like tortillas, wait until you see what happens with yeast. The bread is light and airy with a bit of toothiness just before you pierce it and get to the goods, in this case some delicious pulled chicken. Incredible.

Okay, we're ready for the tamales. That day, the tamale varieties they had were: mole, pork in red salsa, and shredded beef and cheese. I bought two of each for reasons aforementioned. They unfortunately all look the same when they're in their corn husks, so it was kind of tamale roulette for a second, but I got them sorted out.

First one I tried was the shredded beef and cheese tamale. Of the three, this one had the most spiciness. I'd say it's too spicy for most Dubuquers. It's right on the line for me. But pushing the line is what spiciness is all about, and damned if I don't get the message loud and clear. If you're ordering it because it has cheese in it, you'll want to reconsider. The beef is the star here, and it's a bit of a prima donna. The beef is right, though. It DOES deserve top billing.

Then I continued my love affair with Glenda's mole with the mole tamale. I don't know if they make their own mole. The stuff has about a thousand ingredients, so I wouldn't blame them for not making their own. In any case, it's incredible. It was that taco in a steamy form that sticks to your ribs.

And then the pork with red salsa tamale. Oh, my. Hmm... gee, you know I'd really hate to say I liked it even better than the mole. I just can't be that honest with myself. But I loved it. Greasy in a good way. Friggin' succulent. And I don't think "succulent" has often been used to describe a tamale.

The bathroom! As stated, this is an older building that never dreamed it could ever possibly harbor a restaurant. So getting to the bathroom takes some sign-following. But once you do, you'll be delighted to know that despite the age of the building, the porcelain is pretty fresh. Newer, cleaner toilet, sink, and urinal. It's single-occupancy, but no matter how you pee, you'll be absolutely fine. Bathroom's clean.

So! Get some tamales, make sure you pre-order them, get more than you plan on eating that night, and treat yourself to a taco for the road. That's how you do Glenda's. That's how Glenda's has been doing it since January of 2020. You remember January of 2020. It was only the worst possible time to open a restaurant EVER. Glenda's is still there in their humble little location. Do you have any idea the quality of the love you put into your tamales if you can still be serving after THAT hiccup?!

Get it. ■

Glenda's Tamales & More

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GLENDASTAMALESANDMORE.COM

FB: @TamalesNMore

Hours: Tue-Fri: 10:30 AM-7 PM;

Sat: 8 AM-Noon; Sun-Mon: Closed

DANNY FAIRCHILD

DANNY DOESN'T TAKE CRAP FROM NOBODY, BUT HE'LL TAKE FOOD FROM ALMOST ANYBODY. IF YOU WANT TO FIGHT DANNY, OR FEED HIM NOM-NOMS, EMAIL HIM AT DINING@DUBUQUE365.COM.



MEET THE AUTHOR



SUNDAY,
SEPT. 17 @ 2 P.M.

FREE & OPEN TO THE PUBLIC

Author John Milas will visit the library and read from his new book, "The Militia House," a gothic horror novel set in war-torn Afghanistan. River Lights Bookstore will sell copies of the book at the event.

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