



LATIN
GOURMET



6.9 QT.
NONSTICK
DUTCH OVEN

RECIPE BOOKLET + MANUAL



LATIN GOURMET

INNOVATIVE AND AUTHENTIC, IMUSA's products bring Latin cuisine into your kitchen! Get ready for a culinary voyage where you will discover great tasting foods full of vibrant aromas and mouth-watering flavors. Our line of products give you everything you need to make your favorite quesadillas, fajitas, salsa, guacamole, and more! IMUSA believes in quality products that make it easy for you to explore new cuisines. We hope you enjoy the recipes included and make memorable meals to share with your family and friends.

Enjoy and Buen Provecho!

About IMUSA: IMUSA is a leading ethnic housewares brand with deep roots in Latin America and the United States. IMUSA offers hundreds of affordable housewares products including gadgets, cookware, appliances, cleaning, food storage, espresso, and ethnic specialty items. IMUSA quality has been tested and handed down by homemakers who have been cooking for their families for more than 70 years.

Visit [imusausa.com](https://www.imusausa.com) to see recipes, 'how-to' videos by our chef team, and more product information.

Come See What's Cookin' in the Latin Gourmet Line at IMUSAUSA.COM.



Guacamole Maker
"Molcajete"



Tamale &
Seafood Steamer



Tortilla
Warmer



Quesadilla
Pan



Fajita &
Tortilla
Griddle



Fajita Skillet

USING YOUR NEW NONSTICK DUTCH OVEN

FIT FOR THE JOB! This *IMUSA NONSTICK DUTCH OVEN* is the “workhorse” of the Hispanic kitchen. It’s versatile and can accomplish any cooking task from frying to baking. With its rounded sides and tight-fitting lid, this pot is the perfect contender for your next cooking adventure. Turn the page for recipes and for video tutorials visit imusausa.com

Before Using: Remove all labels. Wash the product and dry it completely.

General Recommendations: After cooking do not leave the product on the heat with no food in it. Set the size of the flame so that it is right for the bottom of the product. Do not overheat and do not set the flame so that it comes up the sidewalls. Do not store food inside in order to avoid staining and affecting the color of the inside.

In the Kitchen: *IMUSA* products with handles made of aluminum, iron or steel may be used in the oven. When you cook in the oven, never place the cookware on the floor of the stove, cook always on the racks of the oven. Metal products should not be used in a microwave oven. Always use a pot holder or glove to prevent burning yourself when you remove the product from the stove because metallic handles and rivets warm up when in contact with heat. Use nylon, plastic or wooden utensils to avoid damaging the non-stick surfaces. Avoid utensils with sharp edges and do not cut food inside the product. Never place the product when it is hot, on the top of a surface without protection. Use always a silicone mat, wooden board or trivet to put the product on the table. Expose to temperatures lower than 535° Fahrenheit..

Cleaning: Do not pour cold water into this product when hot. After washing the product, dry it well before putting away to avoid stains. Do not clean with a metallic sponge.

Superior Quality
Cast Aluminum

Oven Safe Up
To 535°

Great for
Casseroles, soups,
rice, beans,
meats, and
more!

Dishwasher
Safe

Non-Stick Interior
& Exterior Coating
For Easy Cleaning

Extra Thick Bottom
For Even Heat
Distribution &
Uniform Cooking



RECIPES

“Sweet & savory is the name of the game here with an exciting combination of flavors & spices”

Moroccan Style Arroz con Pollo

BY GEORGE DURAN

- 2 Teaspoons sweet paprika
- 2 Teaspoons ground cumin
- 1 Teaspoon ground ginger
- 1 Teaspoon ground coriander
- ¼ Teaspoon ground pepper
- 2 Teaspoons salt
- 3 Tablespoons olive oil
- 8 Bone-in chicken thighs, skin removed
- 1 Large onion, finely chopped
- 6 Garlic cloves, minced
- 1½ Cups medium or long grain rice
- 1 Cup golden raisins
- 1 Cup kalamata olives, pitted and chopped
- 3 Cups chicken stock
- 2 Bay leaves
- Juice of half a lemon
- Finely chopped parsley or cilantro for garnish

1. Mix first 6 ingredients in a large bowl and combine with 2 tablespoons olive oil. Pat chicken thighs dry and coat evenly with spices in bowl. Heat your *IMUSA DUTCH OVEN* on medium-high heat and add 1 tablespoon of olive oil. Cook both sides of each chicken thigh until golden brown, remove and set aside.

2. In the same *IMUSA DUTCH OVEN*, sauté the onions and garlic until soft, about 2-3 minutes. Mix in rice, raisins, olives and chicken stock. Add bay leaves and nestle each chicken thigh on top of rice. Simmer, then cover and cook on low for 30 minutes.

3. Remove from heat and sprinkle lemon juice on chicken and rice. Serve two thighs on top of rice and garnish with chopped parsley or cilantro.

MAKES 4 SERVINGS.





“This dutch oven makes the perfect rice, adding corn gives an unexpected flavor!”

Spanish Rice with Corn & Olives

BY ELSIE RAMOS

4 Ears corn (or 1½ cup sweet corn)

¼ Cup vegetable or corn oil

½ Cup tomato sauce

2 Tablespoons sofrito

¼ Cup spanish olives

2 Cups long-grain white rice

4 Cups water

Salt to taste

1. In your *IMUSA DUTCH OVEN*, sauté the corn until lightly browned and crisp. Remove and set aside to cool.

2. Turn heat to medium. Add oil, tomato sauce and sofrito. Simmer together for 3 minutes.

3. Stir in the corn and olives. Cover and let it cook for about 5 minutes.

4. Turn heat to high. Add the rice and stir to coat. Pour 4 cups of water and stir. Add a pinch of salt and let it cook until the water starts evaporating (7-10 minutes). Reducing the heat to low, cover the dutch oven and let cook for 18-20 minutes (or until rice is fluffy).

MAKES 4 SERVINGS.

“Nothing says comfort food like slowly cooked short ribs that fall right off the bone with mashed potatoes”

Braised Short Ribs

BY ANA QUINCOCES

Olive oil

- 4 Pounds bone in short ribs (trimmed of excess fat)**
- Salt and fresh ground pepper to taste**

3 Garlic cloves, minced

1 Large sweet onion, diced

3 Celery ribs finely chopped

3 Carrots chopped

1 Shallot, diced

3 Tablespoons tomato paste

½ Bottle hearty red wine

3 Cups of beef stock

5 Springs of thyme

½ Teaspoons rosemary

3 Tablespoons balsamic vinegar

1. In a large *IMUSA DUTCH OVEN* heat olive oil over medium high heat. Season short ribs generously with salt and fresh ground pepper. Brown evenly on all sides. Do this in two batches as to not overcrowd the pan.

2. Remove short ribs from pot and

set aside. Discard rendered fat and add another 3 tablespoons of olive oil to the pan. Reduce heat to medium and add the garlic, onions, celery, carrots, and shallots to the pot. Stir well and cook for 5 to 7 minutes or until the onions are translucent.

3. Add the tomato paste and cook another 5 minutes stirring constantly. Add the last five ingredients and stir well.

4. Return the short ribs making sure they are fully submerged in the cooking liquid. Cover and cook over medium-low to low heat for 2½ to 3 hours or until the meat is almost falling off the bone.

5. Allow the sauce to come to room temperature and skim the fat from the top

6. Remove short ribs from sauce, set aside. Discard thyme and rosemary sprigs. Bring sauce to a boil and reduce by one third. Pour sauce over short ribs and serve with truffle mashed potatoes or creamy polenta.

MAKES 4 SERVINGS.





“Your IMUSA dutch oven is the perfect pot to cook rice – try this festive recipe with your favorite sausage for a one-pot meal.”

Jambalaya

BY ANA QUINCOCES

- 4 Tablespoons olive oil
- 2 Boneless skinless chicken breasts, cut into bite-size pieces
- 8 Ounces Andouille sausage, sliced
- 1 Large sweet yellow onion, diced
- 1 Small red or green bell pepper, diced
- ½ Cup celery, diced
- 2 Tablespoons chopped garlic
- ½ Teaspoon cayenne pepper or to taste
- 1 Tablespoon onion powder
- Salt & black pepper to taste
- 1 (12 oz) can fire roasted tomatoes
- 2 Cups uncooked white rice
- 4½ Cups chicken stock (double it for brown rice)
- 3 Bay leaves
- 1 Tablespoon Worcestershire sauce
- 1 Teaspoon hot pepper sauce

1. Heat oil in your large *IMUSA DUTCH OVEN* to medium high heat. Sauté chicken and andouille sausage until lightly browned for about 5 minutes. Remove and set aside.
2. Add onion, bell pepper, celery and garlic. Season with cayenne, onion powder, salt and pepper. Cook for 5 minutes, or until onion and bell pepper are soft and onion is translucent. Add the tomato sauce and cook for 5 more minutes. Add the rice, the chicken stock and bay leaves and bring to a boil. Reduce heat, cover, and simmer for 25 to 30 minutes, or until rice is tender. Return the chicken and sausage to the pot, add the Worcestershire and hot pepper sauce. Adjust salt and pepper to taste.

MAKES 6 SERVINGS.

“Adding in dulce de leche to your rice pudding will put a Latin spin on this delicious dessert”

Dulce De Leche Rice Pudding

BY GEORGE DURAN

- 4 cups whole milk, *divided***
- 1 cup uncooked rice**
- 2 egg yolks**
- ½ teaspoon vanilla**
- ¼ teaspoon salt**
- 1½ Cups dulce de leche**
 - Ground cinnamon (optional)**
 - Slivered almonds, toasted (optional)**

1. In your IMUSA DUTCH OVEN bring 4 cups of milk to simmer on medium heat and add rice. Lower heat to simmer for 30

minutes, mixing rice with a wooden spatula every ten minutes. In a separate bowl whisk the egg yolks, vanilla, and salt with remaining cup of milk and set aside until rice is done cooking. Slowly mix in egg yolk mixture to rice and add dulce de leche. Continue mixing until it comes back to a simmer and rice pudding starts to thicken. Remove from heat and pour into small bowls or ramekins. Garnish with cinnamon and toasted slivered almonds.

MAKES 4 SERVINGS.





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