



Imusa®

LATIN
GOURMET

FAJITA
SKILLET

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.

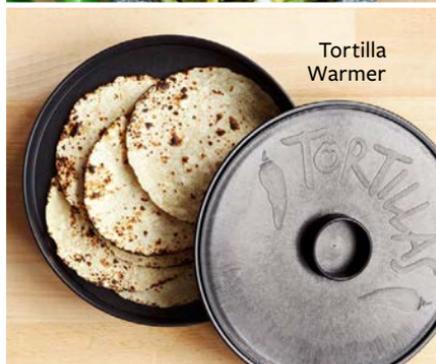
Come See What's Cookin' in the Latin Gourmet Line at IMUSAUSA.COM.



Guacamole Maker
"Molcajete"



Nonstick Caldero
"Dutch Oven"



Tortilla
Warmer



Quesadilla
Pan



Fajita &
Tortilla
Griddle



Tamale &
Seafood Steamer

USING YOUR NEW FAJITA SKILLET

LET IT SIZZLE! Feast on flavor with the oven-safe *IMUSA FAJITA SKILLET*. Turn the page for recipes and for video tutorials visit imusausa.com

General Recommendations:

- Each time you use this pan, apply a thin layer of vegetable oil to cooking surface and preheat the pan slowly before adding food. Always start on low heat, increasing the temperature slowly.
- Avoid cooking very cold food in the pan, as this can promote sticking.
- If you are having trouble removing stuck-on food, boil some water in your pan for a few minutes to loosen residue, making it easier to remove.

Cleaning: *The IMUSA FAJITA SKILLET will last a lifetime if properly taken care of.*

- Always hand-wash pan with hot water and a stiff nylon brush; do not use soap or harsh detergents. Never wash in dishwasher.
- Avoid putting pan into cold water. Thermal shock can occur causing the metal to warp or crack.
- Dry thoroughly and apply a small amount of vegetable oil on inside and outside surfaces while pan is still warm.

Re-Seasoning your Cast Iron Pan: *If food sticks to the surface, or you notice a dull, gray color, repeat the seasoning process.*

- Wash with hot, soapy water and a stiff brush. It is okay to use soap this time because you are preparing to re-season the cookware). Rinse and dry.
- Apply a thin, even coating of MELTED solid vegetable shortening (or cooking oil of your choice) inside and out.
- Place aluminum foil on the bottom rack of the oven to catch any dripping. Set temperature to 350°. Place cookware upside down on the top rack and bake for at least one hour. Turn the oven off and cool completely in oven.
- Store the cookware uncovered, in a dry place.

Pre-Seasoned
Oven-Safe Cast Iron

Great for
Restaurant-Style
Sizzling
Fajitas!

Wood
Serving
Base



“Sizzling Fajitas and fresh tortillas are perfect for a Mexican-themed dinner”

Marinated Pork “Carnitas” Fajitas with Cilantro Sour Cream

BY ANA QUINCOCES

- ½ Cup of orange juice
- ½ Cup of lime juice
- 3 Tablespoon soy sauce
- 1 Tablespoon garlic, *chopped*
- 1 Teaspoons ground cumin
- 1 Teaspoon black pepper
- 1 Teaspoon paprika
- 1 Teaspoon cayenne pepper
- 1 Teaspoon of salt
- 2 Pounds pork tenderloin
- 2 to 4 Tablespoon of olive oil
- ½ Cup cola plus more as needed
- 12 Flour tortillas (fajita size)
- Shredded lettuce
- Pico de gallo or salsa
- Shredded Monterrey jack cheese
- Thinly sliced red onion
- Chopped cilantro
- Sour cream
- ½ Teaspoon salt

1. Combine all wet ingredients with a whisk and set aside. Combine all dry

ingredients and mix well.

2. Cut the pork into 1 inch cubes. Dust meat with the dry rub. Add seasoned meat to marinade and refrigerate for at least 8 hours or overnight

3. Remove meat from the marinade and reserve a ¼ of the marinade. Pat dry pork. Heat 2 tablespoons of olive oil in the *IMUSA FAJITA PAN* over medium high heat. Add pork in single layer batches and brown completely on all sides, about 15 minutes.

4. Add reserved marinade and simmer over low heat for another 15 to 20 minutes adding a splash of cola as needed while cooking to keep fajita pan from drying out. Serve with warm flour tortillas, cilantro sour cream, red onion, pico de gallo and shredded lettuce.

For Cilantro Sour Cream: Combine ½ cup of sour cream with 3 tablespoons chopped fresh cilantro and ½ a teaspoon of salt.

MAKES 4 SERVINGS.





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