



imusa®

PAN ASIA  
GOURMET

BAMBOO  
STEAMER

RECIPE BOOKLET + MANUAL

PAN ASIA

GOURMET

## PAN ASIA GOURMET

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**INNOVATIVE AND AUTHENTIC**, IMUSA's Pan Asia Line brings Asian 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 globally inspired cookware gives you all the essentials to create the perfect Thai, Vietnamese, Oriental, or other Asian-inspired dishes. We hope you enjoy the recipes included and make memorable meals to share with your family and friends.

Enjoy!

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

See What's Cookin' in the Pan Asia Gourmet Line at [IMUSAUSA.COM](http://IMUSAUSA.COM).

**7 PIECE WOK SET**

- 1 Non-Stick Wok
- 2 Tempura Rack
- 3 Set of Bamboo Cooking Utensils
- 4 Cooking Chopsticks
- 5 Cooking Tong



Non-Stick Wok

Bamboo  
Cooking  
Utensils



# USING YOUR NEW BAMBOO STEAMER

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**GETTING STEAMY!** This *IMUSA BAMBOO STEAMER* is a healthy way to retain flavor, vitamins and nutrients while cooking. It's multiple layers allow you to separate and cook a variety of foods at the same time. Turn the page for recipes and for video tutorials visit [imusausa.com](http://imusausa.com)

**Before Using:** Hand wash with warm soapy water. Do not soak the steamer for an extended period of time. Scrub stuck-on foods with a nylon brush. Allow to dry completely before storing. This product is not dishwasher safe.

**To Use:** To use the bamboo steamer, place inside a wok (or a pan). The wok should be filled with water until just below the bottom of the bamboo. Place the food either directly on the bamboo woven slots or over lettuce or parchment paper to avoid sticking. Add the additional steamer layers then cover the steamer with the lid. When the water starts to boil, the cooking process begins.

## **Tips:**

- For an extra-flavorful dish, add some herbs to the water
- Try cooking a full meal inside your steamer, fish on the bottom and vegetables on the top layers
- The lowest tier of the stacked steamers will cook food faster than the upper, so larger foods or those requiring more cooking time should be placed on the bottom
- Steam day-old bread to leave it fresh & soft

Weaved Bottom  
to Allow Steam  
to Pass Through

Made from  
Real Bamboo

Great for  
vegetables  
seafood,  
dim sum, and  
more!



Multiple Layers

Tightly  
Fitted Lid

# RECIPES

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## Miso Snapper with Asian Vegetables

BY ANA QUINCOCES

- 1 Tablespoon peanut oil**
- 2 Tablespoons rice wine vinegar**
- 2 Tablespoons low sodium soy sauce**
- 1 Teaspoon sesame oil**
- 3 Tablespoons chopped scallions**
- ½ Cup carrot sticks**
- ½ Cup snow peas or sugar snap peas**
- ½ Cup white miso paste**
- ¼ Cup Mirin (sweet rice wine, available at most grocery stores)**
- 1½ Tablespoons fresh ginger minced**
- 4 6 oz snapper fillets (or any form white fish like cod or halibut work well too)**
- 1 Bunch of bok choy (keep 4 whole leaves and coarsely chop the rest)**

**1.** In a large bowl, combine peanut oil, rice wine vinegar (not Mirin), soy sauce and sesame oil. Toss vegetables (except for the bok choy leaves) in the marinade.

**2.** In a separate bowl, combine miso paste,

mirin, ginger and scallions. Pour over fish.

**3.** Allow both the vegetables and fish to marinade for at least 30 minutes and up to 2 hours.

**4.** Place a bed of bok choy in the bottom of the *IMUSA BAMBOO STEAMER* and place the marinated fish over it. Discard excess marinade.

**5.** Drain the vegetables and place in the top portion of the bamboo steamer (carrots first, then peas, topped with chopped bok choy)

**6.** Place steamer over a 14 inch IMUSA wok with 2 inches of water. Bring water to a boil over medium high heat. Once water is boiling and steam is visible reduce heat to medium and continue cooking for 10 to 12 minutes. Turn off heat and remove steamer from wok. Place bamboo steamer over a large plate and serve with jasmine rice.

**MAKES 4 SERVINGS.**





“Steamed vegetables have better texture, flavor and more nutrients versus boiling or sauteing”

## Steamed Veggies with Pineapple Sweet and Sour Dipping Sauce

BY GEORGE DURAN

**Vegetables like carrots, broccoli, cauliflower, sugar snap peas, and turnips, cut in bite-size pieces.**

### For Dipping Sauce:

- 1 Tablespoon ice water**
  - 1 Tablespoon Cornstarch**
  - 1 20 oz. can of pineapple chunks**
  - ¼ Cup Vinegar**
  - 1 Tablespoon sugar**
  - 1 Teaspoon salt**
- 1.** Place vegetables inside the *IMUSA BAMBOO STEAMER* baskets and bring 2 cups of water to boil in a wok or medium saucepan.
  - 2.** To make dipping sauce, in a small bowl or cup add ice water and cornstarch and

mix until fully dissolved. Set aside.

**3.** Remove juice of canned pineapple, about ¾ cup, and place in a small saucepan. Reserve pineapple chunks for other use.

**4.** Add vinegar, sugar and salt to saucepan and heat on medium high, whisking frequently. Once simmering, drizzle in cornstarch mixture and whisk briskly until sauce thickens. Remove from heat and pour dipping sauce in a bowl.

**5.** To steam the vegetables, place steamer baskets with veggies on wok or saucepan and steam for 4-5 minutes. Remove immediately and serve with sweet and sour dipping sauce.

**DIPPING SAUCE MAKES 4 SERVINGS.**

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“You will impress your guests with homemade steamed dumplings – also try experimenting with different fillings!”

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## Buffalo Chicken Steamed Dumplings

BY GEORGE DURAN

- 1 Pound ground chicken**
- ½ Small onion, finely chopped**
- 3 Garlic cloves, minced**
- 3 Tablespoons finely chopped curly parsley**
- ½ Cups celery, finely chopped**
- ½ Cups crumbled blue cheese**
- 2 Eggs, beaten**
- ½ Teaspoon salt**
- ¼ Teaspoon pepper**
- Dumpling wrappers**
- Non-stick spray**
- 1 Cups buffalo style hot sauce, like Frank's**
- 6 Tablespoons butter**

- 1.** In a medium bowl mix first 9 ingredients together by hand until evenly combined.
- 2.** Assemble dumplings by placing wonton wrapper on a flat surface. Roll a small ball of the chicken mixture between your

hands, about a tablespoon, and place in the center of the wonton wrapper. Dip a finger in a cup of water and run it around the edges of the wrapper. Pick up wrapper and chicken ball with one hand (between your thumb and index finger) and begin pinching hard around the wrapper until it tightly wraps the chicken ball. Re-pinch if necessary. Your dumplings should be star-shaped with the chicken ball in the center.

- 3.** Spray your *IMUSA BAMBOO STEAMER* with non-stick spray and place dumplings throughout. Steam for 10 minutes until fully cooked.

- 4.** In the meantime make hot sauce by gently heating it with the butter.

- 5.** Spoon some hot sauce on a plate and place dumplings on top. Garnish with more crumbled blue cheese, if desired.

**MAKES ABOUT 30 DUMPLINGS.**





FOR MORE RECIPES & PRODUCT  
INFORMATION PLEASE VISIT  
[IMUSAUSA.COM](http://IMUSAUSA.COM)

