



imusa®

LATIN
GOURMET

16 QT.
TAMALE/SEAFOOD
STEAMER

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



Fajita Skillet

USING YOUR NEW TAMALE/SEAFOOD STEAMER

GET STEAMED! Introduce new ethnic flavors and tastes into your kitchen. The *IMUSA TAMALE/SEAFOOD STEAMER* is ideal for keeping tamales, seafood, veggies and other culinary creations out of hot water! Just fill the bottom of the pot with water, broth or wine and use the included tray to rest the foods to be steamed. Control your cooking without losing steam thanks to the glass lid. 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 without water or food in it. Set the heat or flame so that it is right for the bottom of the product. Do not overheat and do not set the flame so high so that it comes up the sidewalls. Do not store food in metal products to avoid staining and affecting the color of the inside. Do not expose aluminum products to abrupt temperature changes.

In the Kitchen: *IMUSA* products with handles made of aluminum, iron, or stainless steel may be used in a conventional 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. Metal products should not be used in a microwave oven. Use medium or low heat. High heat is not necessary. Avoid utensils with sharp edges and do not cut food inside the product. These products can be used on electric and gas stoves.

Cleaning: Do not pour cold water into this product when hot. Avoid use of cleaning liquids that contain caustic soda. After washing the product, dry it well before putting away to avoid stains.

Great for steaming tamales, lobster, mussels, vegetables and more!

Cool Touch Knob

Glass Lid With Steam Vent

Cool Touch Handles



16 qt. Capacity

Made From Aluminum

Removable Steam Tray

RECIPES

The sleek design of the *IMUSA TAMALES/SEAFOOD STEAMER* allows tamales and seafood to sit up on a perforated metal divider and out of hot water. If you are new to making tamales, or steaming seafood—this is a tasty place to start.

Cheesy Sun-Dried Tomato Tamales

BY GEORGE DURAN

25 To 35 dried corn husks Corn husk strips (for tying)

2 Sticks butter

5 Cups chicken stock

1½ Cups sun-dried tomato paste

3 Cans of 3.25 ounce diced green chiles

4 Cups maseca corn flour

24 Ounces white sharp cheddar cheese, grated

1. Fill a large bowl with warm water and soak corn husks until softened, about 30 minutes.
2. In a large pot melt butter under medium heat. Once melted turn off heat and mix in chicken stock, sun-dried tomato paste, and green chiles. Set aside.
3. In an extra large bowl add the Maseca corn flour and using a wooden spoon slowly mix chicken stock mixture into

the flour. Fold in grated cheese until completely combined.

4. Assemble the tamales by using a rubber spatula to spread ½ cup to 1 cup of dough mixture onto the center of the corn husk. Gently fold one side of the corn husk to the other end (like a cigar) and tie a knot at the larger end with a thin strip of corn husk. Fold over the other side of the tamale, which will be the bottom end when placed in the tamalera.

5. Fill an *IMUSA TAMALES/SEAFOOD STEAMER* with water just below the fill line and place the steam tray on the rack. Carefully place each tamale standing up on the steam tray and bring water to simmer. Steam with the lid on for 90 minutes. Remove each tamale with tongs and let rest for a few minutes before serving it.

MAKES 25-35 TAMALES.





“These Pumpkin-Pie Tamales combine an authentic Mexican dish with a holiday favorite: Pumpkin & Spice”

Pumpkin-Pie Tamales

BY GEORGE DURAN

- 40 to 60 dried corn husks**
- 7 Cups maseca corn flour**
- 3 Cups packed brown sugar**
- 2 Teaspoon cinnamon**
- 2 Teaspoon Salt**
- 2 Teaspoon ground ginger**
- 1 Teaspoon ground cloves**
- 1 Teaspoon ground nutmeg**
- 2 29-ounce cans of pumpkin puree**
- 4 Sticks of butter, *melted***
- 2 Cups of warm milk**
- 2 Cups of walnuts, *chopped***
- 12 Ounces of raisins**
- 2½ Cups Fresh white cheese/queso fresco (optional)**

1. Fill a large bowl with warm water and soak corn husks until softened, about 30 minutes.

2. In an extra large bowl add Maseca corn flour and the rest of the dry ingredients. Mix together making sure that all of the clumps are broken up with your fingers. Then add all of the wet ingredients and once again, use your hands to mix the corn flour. Add more water as needed until you

achieve the consistency of peanut butter. Fold in the walnuts and raisins.

3. Assemble the tamales by using a rubber spatula to spread ½ cup to 1 cup of dough mixture onto the corn husk, depending on the size of the corn husk. The spread should cover about two thirds of the husk, away from the pointed end, making sure you leave some space on each side to fold. Gently fold one side of the corn husk to the other end and fold up the pointed end across. Lay each tamale fold-side down. There should be an open end to each tamale.

4. Once the tamales are folded, fill *IMUSA TAMALE/SEAFOOD STEAMER* with water just below the fill line and place the steam tray on the rack. Carefully place each tamale standing up on the steam tray without overloading it and bring water to a simmer. Steam with the lid on for 90 minutes.

5. Remove each tamale with tongs and let rest for a few minutes before serving it as a sweet side-dish or with grated queso fresco.

MAKES 40-60 TAMALES.

“I like to use Prince Edward Island (PEI) mussels from Canada and serve them with a crisp white wine!”

Mussels Provençal

BY ANA QUINCOCES

- 2 Lbs. fresh black mussels, scrubbed clean and debeared**
- 4 Cups dry white wine**
- 3 Tablespoons fresh lemon juice**
- 1 Teaspoon sea salt**
- 1 Teaspoon freshly ground black pepper**
- ¼ Cup chopped shallots, divided**
- ¼ Cup chopped flat leaf parsley, divided**
- ¼ Cup Heavy cream**
- 2 Tablespoons cold butter**

1. Place mussels in *IMUSA TAMALE/ SEAFOOD STEAMER* with steam tray on rack and pour the wine and lemon juice over them. Season with salt and pepper and top with half the shallots and parsley. Bring to a boil over medium high heat and cover. Cook for 8 to 10 minutes or until

all the mussels have opened. Discard any unopened mussels. Remove the mussels from the pot and place in a covered bowl to keep warm.

2. Remove steam tray and bring remaining wine liquid to a boil (keep as much of the cooked shallots and parsley in the bowl). Add the remaining shallots and allow liquid to reduce by half.

3. Add cream and bring to boil for another minute. Add the cold butter and stir until sauce is glistening and slightly thickened. Taste sauce and add additional salt and pepper if necessary.

4. Pour sauce over mussels and sprinkle with remaining parsley. Serve with a loaf of hot crusty bread and a crisp white wine.

SERVES 4.





“Serve your mussels with hot crusty bread, perfect for dipping in the extra sauce”

Mussels in Spicy Red Sauce

BY ELSIE RAMOS

2 Dozen mussels

1 16 Oz can of stewed tomatoes

2-3 Garlic cloves (minced)

1 Small onion (peeled and finely minced)

Red pepper flakes

Extra virgin olive oil Salt & pepper

1. Fill your *IMUSA TAMALE/SEAFOOD STEAMER* with 2 cups of water. Place the steamer tray at the bottom above the water and secure it once you've reached the hinge on the bottom of the steamer.

2. With cold water, rinse your mussels to clean. Place them on top of the steamer tray in a single layer. Turn the heat to high. Cover and let the mussels cook for 8 to 10 minutes

(or until they open). Discard any mussels that do not open. Turn off the heat and set aside.

3. In a large saucepan, turn your heat to medium and drizzle a teaspoon of olive oil followed by minced garlic and onions. Stir together and let cook for 5 minutes (or until browned). Stir in the stewed tomatoes with a pinch of red pepper flakes. Let simmer for a few minutes. Add more pepper flakes to add spice.

4. Place the mussels into the sauce stirring them until the mussels are covered in sauce. Cover and let simmer for 10 minutes. Add salt and pepper to taste.

SERVES 5.

“This steamer is the perfect size to steam delicious seafood, let IMUSA help you host your next surf & turf party!”

Steamed Lobster with Lemon Garlic Butter

BY GEORGE DURAN

- 2 1½ lb. live lobsters**
- 1 stick butter**
- 1 garlic clove, pressed**
- 1 Tablespoon lemon juice**
- 1 Tablespoon chopped curly parsley**

1. Add 1-2 inches of water in your *IMUSA TAMALE/SEAFOOD STEAMER* and place the steam tray on the rack. Allow to come to a boil and add lobsters. Steam for 8-12

minutes, until lobster is bright red. As the lobster is steaming, microwave butter on high until completely melted, about 1-2 minutes.

2. Allow to rest for a couple minutes and skim the foam and milk solids and whisk pressed garlic, lemon juice, and chopped parsley. Serve lobster with a small cup of lemon garlic butter.

MAKES 2 SERVINGS.





FOR MORE RECIPES & PRODUCT
INFORMATION PLEASE VISIT

IMUSAUSA.COM
