



Imusa®

PAN ASIA
GOURMET

7 PIECE
WOK SET

RECIPE BOOKLET + MANUAL

PAN ASIA

GOURMET

PAN ASIA GOURMET

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 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.



Bamboo Steamer:
Fits perfectly in wok

Bamboo
Cooking
Utensils

Non-Stick Wok



USING YOUR NEW WOK SET

GET STIR-FRIED! *IMUSA'S WOK SET* brings the Asian culinary art to your kitchen. Developed by the Chinese 2,000 years ago, the wok is ideal for quick & healthy cooking. Stir fry meat, fish, vegetables and poultry over high heat with minimum oil and a lot of flavor.

- Our classic, flat bottomed wok is made from carbon steel and designed to exploit heat on a gas or electric stove.
- Stay-cool bamboo handles make it easy to transport.
- Universal usage includes stir-frying, sauteing, deep frying, steaming and parboiling.
- A great way to incorporate healthy cooking into your weekly menu.

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 food in it. Set the size of the flame so that it is right for the bottom of the wok. 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: Use nylon, plastic or wooden utensils to avoid damaging the nonstick surface on the wok. 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. Always use a silicone mat, wooden board or trivet to put the product on the table.

Cleaning: Wash wok & all utensils with warm soapy water. Do not pour cold water into the wok when hot. After washing the products, dry well before putting away to avoid stains. Do not clean with a metallic sponge.

The
"Must-Have"
set to start
exploring Asian
cuisine!

Cooking Tong

Tempura
Rack

Bamboo
Cooking Utensils

Non-Stick Wok

Cooking
Chopsticks



RECIPES

Vietnamese Caramel Shrimp Stir-fry

BY ANA QUINCOES

- 2 Tablespoons peanut oil
- 1 Tablespoon Sesame oil
- 1 Pound peeled, and de-veined uncooked extra-large shrimp
- 3 Tablespoons dark brown sugar
- 2 Finely chopped garlic cloves
- 1 Finely chopped shallot
- ¼ Cup chicken stock
- 1 Tablespoon Asian fish sauce
- 1 Tablespoon Low sodium soy sauce
- 2 Finely chopped small hot Thai chiles
- 1 Tablespoon Sriracha sauce
- 1 Tablespoon rice wine vinegar
- 3 Tablespoons chopped cilantro

1. Heat the oil in an *IMUSA WOK* over medium-high heat until it smokes lightly. Add the shrimp and the brown sugar and stir-fry for 2 to 2½ minutes. Add the garlic and shallot and stir-fry for another 2 minutes. Turn heat to high and immediately add the stock, fish sauce, soy sauce, Thai Chiles, Sriracha and rice wine vinegar. Let this boil down until the sauce has thickened and reduced by half. This should only take a few more minutes. Serve immediately topped with freshly chopped cilantro with some jasmine rice.

MAKES 4 SERVINGS.





“Try to create your favorite Asian Take-out dishes at home! Healthier and a lot more fun!”

Chicken and Ham Fried Rice with Shrimp Sauce

BY ANA QUINCOCES

- 5 Cups cooked jasmine rice that has been cooled to room temperature**
- 3 Tablespoons peanut oil**
- 2 Eggs beaten**
- ½ Cups sweet white onion like Vidalia chopped**
- 3 Tablespoons scallions**
- 1 Chicken breast cooked and diced (a store bought rotisserie chicken breast saves time)**
- ⅓ Cup thick sliced diced deli ham**
- 3 Tablespoons soy sauce or more as needed**

FOR SHRIMP SAUCE:

- ⅓ Cup mayonnaise**
- 2 Teaspoons rice wine vinegar**
- 1 Teaspoon soy sauce**
- Pinch of granulated sugar**
- 1 Teaspoon Paprika**
- 1 Teaspoon garlic powder**
- 1 Teaspoon milk**

- 1.** Place IMUSA Wok on stove over medium high heat. Heat peanut oil add the scallions and onions and cook until translucent, add the beaten egg until lightly scrambled followed by the chicken and ham.
- 2.** Cook for another 3 minutes stirring constantly. Add the rice breaking up with an IMUSA wooden Asian spatula and continue stirring until all the ingredients are well combined and the rice is very hot. Add the soy sauce all over the rice while stirring quickly. Serve with shrimp sauce on the side.
- 3.** Combine all shrimp sauce ingredients in a bowl and whisk until very smooth. Serve with fried rice.

MAKES 6 SERVINGS.

“Using fresh basil and pineapple adds a sweet twist on this traditional staple in Asian Cuisine”

Basil Pineapple Fried Rice

BY GEORGE DURAN

- 2 Cups cooked cold white rice**
- 3 Tablespoon soy sauce**
- 1 Tablespoon sugar**
- Vegetable oil**
- 3 Garlic cloves, minced**
- 1 Medium red onion, chopped**
- 2 Eggs, scrambled**
- 10 Ounce canned pineapple chunks, drained (about 1 ½ Cups)**
- 1 Cup frozen peas**
- ½ Cup roasted cashews**
- 1 Cup fresh basil, finely chopped**

- 1.** Combine sugar and soy sauce and set aside.
- 2.** Heat your *IMUSA WOK* on high heat and add 2 tablespoons oil to wok, then tilt the wok to swirl oil, coating the sides. Once the oil begins to smoke, stir-fry the garlic

and red onions for one minute and set aside in a bowl.

- 3.** Add 4 more tablespoons of oil and crumble rice into wok. Stir-fry for 5 minutes with a flat wooden spatula until lightly browned, breaking up lumps of rice. Push rice to the side of wok and in the center add another tablespoon of oil. Add scrambled eggs and scramble until eggs are completely cooked and crumbled. Mix together with rice and add cooked garlic and onions. Drizzle in soy sauce mixture and stir-fry for two more minutes. Add pineapple, peas, and cashews and mix evenly. Remove from heat and mix in chopped basil. Garnish with extra basil before serving.

MAKES 4-6 SERVINGS.





imusa[®]

FOR MORE RECIPES & PRODUCT
INFORMATION PLEASE VISIT
IMUSAUSA.COM