



El Monterey Tamale Preparation

Cooking Instructions:

- Fill cooker with $\frac{3}{4}$ cups of water in the bottom of the steamer. Be sure to check the water level throughout the day.
- Fill steamer inner basket with water about 2 inches or about as high as the stainless steel rack that you must put into the steamer basket. Again, check the water level throughout the day.
- Plug the unit into an electrical outlet.
- Place El Monterey tamales (frozen or defrosted) in cooker. Use defrosted tamales for best results. Leave plastic wrap on tamales. Approximately 16-18 Tamales should fit snug in steamer. Cover steamer with lid.
- Turn steamer on to the number "10" and leave on "10" until water boils (approximately 5-10 minutes).
- Turn control knob down to the number "7" to simmer.
- Tamales will be ready in approximately 30 minutes if refrigerated or 50 minutes if from frozen.
- When adding additional tamales, place them at the bottom of the steamer.
- Periodically check the steamer water level.
- Product has a hold time of 8 hours.
- Clean & Sanitize Steamer Unit at the end of each day