



TAMALES

STANDARD OPERATING PROCEDURES



What You'll Need:

- Bulk Tamales (thawed)
- Tamale Steamer
- Stainless steel tongs
- Plastic gloves
- Thermometer (sanitized)
- Tamale posters, danglers, static clings and counter cards. Available at www.ruizfoodservice.com.
- Suggested tamale toppings: shredded Cheddar cheese or cheese sauce, shredded lettuce, diced tomatoes, sliced black olives, onions, sour cream, guacamole, salsa or picante sauce.

Storage & Thawing:

- Product may be stored for up to one year from the 5-digit manufacture date on the case. The first two digits indicate the year (2011 in example shown). The last three digits indicate the day of the year (46th day in example, or February 15).



- Thaw for 12-24 hours at a refrigerated temperature of 40°F or less. Thawing times may vary.
- Never force thaw tamales.

Quality Check After Cooking:

- Use a sanitized pocket thermometer to ensure that core temperature has reached 161°F before serving.
- Hold for serving with core temperature above 140°F.
- Discard any tamales remaining at the end of the day. Do not attempt to re-heat and serve tamales the following day.

COOKING TAMALES IN STEAMER

- 1** Pour approximately 1 inch of clean water into the bottom of the steamer unit.
- 2** Place the drain rack in the bottom of the tamale insert pan and add 1 more inch of clean water.
- 3** Plug steamer unit into standard 110V receptacle and turn temperature dial to "10" or "HIGH" setting.
- 4** Leaving the plastic wrap on, place the tamales in the steamer unit meat side up, folded corn husk side down, and close lid.
- 5** Steam tamales on "HIGH" for approximately 1 hour and 15 minutes until core temperature (meat filling) reaches 165° or above.
Tamales are ready to serve.

COOKING TAMALES IN MICROWAVE

TIMES & TEMPS	Setting: HIGH	
	4.5 oz	5 oz
FROZEN	1 minute 45 seconds	2 minutes 30 seconds
THAWED	45 seconds	1 minute 30 seconds

CAUTION: PRODUCT MAY BE HOT.

Microwave Oven:
(1,100 watt microwave)

- Leave plastic wrap on tamale.
- Place tamale on microwaveable plate.

Serving Tamales:

Hot to Go:

Once cooked to 161°F or above, tamales may be held for self serve in the steamer unit for up to 6 hours as long as core temperature remains above 140°F. Have serving tongs and appropriate carry-out tray available. As an option, allow consumers to top tamales with desired garnish from a condiment bar.

Full Service:

Place tamales in a small carry-out tray and dress tamales to order with consumer's desired toppings from condiment bar. Suggested condiments include: shredded Cheddar cheese or cheese sauce, shredded lettuce, diced tomatoes, sliced black olives, onions, sour cream, guacamole, salsa or picante sauce.

