

HOW TO HANDLE YOUR SHIPPED TAMALES:

PLEASE TAKE THE TIME TO READ ALL OF THE FOLLOWING INFORMATION BEFORE HANDLING YOUR TAMALES:

Take your tamales out of the box. They are in vacuum-seal packages and should still be frozen or, at the least, real cold. Each type is marked with the name.

If you serve them within two days, place them in the refrigerator. Otherwise place them in the freezer for up to 2-3 months only. Then remove them, for use, as you would any other frozen food.

When you are ready to serve them, remove the vacuum-seal packaging. If you have more than one type, use a system to note the different types, to know what you are serving. Use following warming instructions:

Stove-Top Steaming: 15-20 Minutes

Frozen: 25 Minutes

Microwave Steaming: 1-2 Minutes Each

Frozen: 3-4 Minutes Each

Large Amounts: 30-40 minutes

*Note: It is important to **use steam heat only**, stove-top heating is preferable, however you may microwave them by placing the tamales with their traditional wrappings (corn husks, banana leaves, etc.) still on, in a plastic bag, with a few tablespoons of water poured into the bag. If the tamales get wet, it's okay, because their wrappers protect them. Preferably leave the wrappers on to serve.*