

USING YOUR NEW GRANITE MORTAR & PESTLE “MOLCAJETE”

CRUSH IT! Made from ultra-durable natural granite, the *IMUSA MORTAR & PESTLE* extracts essential oils from herbs and spices – dried & fresh. Granite’s nonporous qualities prevent it from absorbing those oils, keeping the flavor in your food and not in the tool. The weight of the stone provides stability and makes pounding a cinch. *IMUSA MORTAR & PESTLE* is large enough to grind up a party-size batch of guacamole, then mix and serve it in the same bowl. So break out the tortilla chips and let’s have a fiesta!

What is a Molcajete? This Mortar & Pestle is the real deal! A molcajete is the traditional Mexican mortar & pestle tool used by pre-Hispanic cultures, including the Aztecs and Mayans, stretching back several thousands years. The matching hand-held grinding tool is known as a ‘tejolote’ and makes crushing and grinding a cinch. This tool is required for creating a lot of traditional Mexican dishes, including salsa and guacamole. You will never buy store-bought salsa again! Olé!

Before Using: Hand wash your molcajete thoroughly with warm water & a mild detergent, rinse and dry immediately. Repeat this process after each use. This tool is not safe for dishwasher.

Tips:

- Before grilling your favorite meats, prepare a homemade rub with fresh herbs
- Serve your favorite dips in this molcajete to impress your guests
- Make homemade pesto sauce for your next Italian homemade dinner
- Grind whole nuts in the molcajete to use as a topping or in desserts
- Makes a fun & festive gift for your favorite ‘foodie’ friend or relative that loves Mexican cuisine



2 Piece Mortar & Pestle

Smooth Interior is Ideal Grinding Surface

The “must-have” kitchen tool for salsa and guacamole!

Made from Granite