

ROYAL PRESTIGE®

Magazine



Magical Flavors
to Toast & Celebrate!



ROYAL PRESTIGE®

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Versatility and quality for your best holiday moments.

Chef
Omar
Sandoval



Now that December is here, the magic of the season has started to surround us with a homey atmosphere full of joy and connection.

It is the perfect time to reunite with our loved ones and to share stories. To enjoy delicious meals and create special memories around the table, making every gathering a special occasion.

In this edition, we would like to make room for one of the season's undisputed stars: **Turkey, More Than Just a Holiday Meal (pg. 34)**. Learn about the characteristics and versatility of this popular ingredient that is used in the recipes of thousands of families.

We also want your holiday menu to shine with a variety of recipes that we designed especially for you.

From the **Pork Loin in Pineapple and Coconut Sauce (pg. 14)**, that combines tropical flavors with the richness of the meat, to a **Braided Cinnamon Bread (pg. 26)**, that adds a soft and sweet touch to these festivities.

If you are someone who likes to explore other cultures and learn about them through their culinary history, then you have to read **Traditional Meals to Savor Christmas (pg. 32)**. You might just discover your new favorite dish.

There is no doubt that this season revolves around flavors. So, let's honor the love that unites our family in every bite. Let's celebrate the incredible memories that we have lived in every toast.

I say goodbye for now. I hope that this new year brings prosperity and joy to your home.

Happy Holidays!



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UNITED STATES

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UNITED STATES, HOLIDAYS 2024

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Surprise everyone with spectacular meals

Let yourself be carried away by these festive recipes that combine unforgettable flavors and superior quality.

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PLUS:



30 The Perfect Gifts for Those Who Love Cooking

Surprise kitchen lovers with superior quality options that will make them shine like culinary experts.



32 Traditional Meals to Savor Christmas

Learn about the origins of different countries through their Christmas dishes, a combination of sweet and savory flavors.



34 Turkey, More Than Just a Holiday Meal

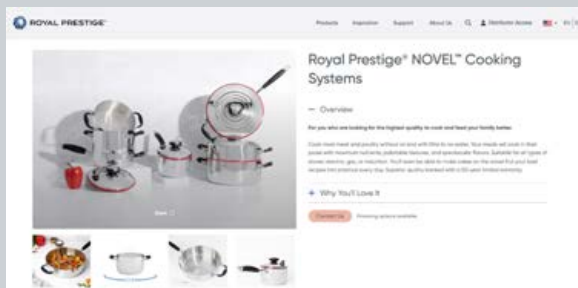
Fall in love with this versatile food, ideal for these holidays and an excellent option all year round.



Let us join you in your ROYAL PRESTIGE® experience

Our priority is offering you the best content as well as the guidance and advice you need to take full advantage of your Royal Prestige® products. We have various means of communication available to you. Contact us!

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Creamy Meat & Potato Soup

Ingredientes

2 pounds ground beef	1 teaspoon fines herbes
Salt and black pepper to taste	6 cups vegetable broth
1 tablespoon butter	2 cups sweet cream
½ white onion, finely chopped	18 ounces cheddar cheese
3 carrots, cut into small cubes	SERVE WITH:
3 celery stalks, cut into small cubes	Sliced baguette
1 pound Cambray potatoes, halved	



Royal Prestige® Benefit

Enjoy a delicious and easy meal in a few minutes.

Preparación

- 1 Season the meat with salt and pepper and set aside.
- 2 Place the Royal Prestige® Smart Temp on the Royal Prestige® NOVEL™ 4 QT Dutch Oven and preheat over medium-high heat. When the Royal Prestige® lion appears at the top of the Smart Temp, carefully remove it by the handle.
- 3 Add the meat and cook until browned. Set aside.
- 4 Add the butter and sauté the onion, carrot, and celery for 3 minutes with the dutch oven partially covered.
- 5 Add the potatoes, fines herbes, and vegetable broth. Cover with the Redi-Temp™ Valve open and cook over medium heat until it whistles.
- 6 When it whistles, reduce the heat to low, close the valve, and cook for 10 minutes.
- 7 Add the sweet cream, cheese, and ground beef. Let it boil for 5 more minutes and adjust the seasoning.
- 8 Serve.



Yield
10 to 12 portions



Featured Royal Prestige® Cookware

Royal Prestige® NOVEL™ 4 QT Dutch Oven



Time
35 minutes

Minestrone

Ingredients

½ pound ground beef

Salt and black pepper to taste

½ onion, finely chopped

1 celery stalk, cut into small cubes

1 green bell pepper, seeded and cut into small cubes

2 cloves garlic, finely chopped

3 tomatoes, cut into small cubes

1½ tablespoons tomato paste

8 cups vegetable broth

½ cup peas

2 carrots, cut into small cubes

1 zucchini, cut into small cubes

FOR THE PASTA:

4 cups water

Salt to taste

5 ounces elbow pasta

SERVE WITH:

1 cup grated parmesan cheese



Royal Prestige® Benefit

Cook without any added fat or oil.

Instructions

- 1 Season the ground beef with salt and pepper.
- 2 Place the Royal Prestige® Smart Temp on the Royal Prestige® NOVEL™ 4 QT Dutch Oven and preheat over medium-high heat. When the Royal Prestige® lion appears at the top of the Smart Temp, remove it carefully by the handle.
- 3 Reduce heat to medium and cook the ground beef for a few minutes.
- 4 Add the onion, celery, bell pepper, and garlic; cook for 3 more minutes.
- 5 Add the tomato and tomato paste; cook for 3 more minutes.
- 6 Pour in the vegetable broth and add the peas, carrots, and zucchini. Add salt and pepper to taste, cover with the Redi-Temp™ Valve closed and cook for 7 minutes.
- 7 **For the pasta:** In the Royal Prestige® NOVEL™ 3 QT Dutch Oven, boil the salted water over medium heat. Add the pasta and cook for about 10 minutes or until al dente. Drain and set aside.
- 8 Serve the soup, sprinkle parmesan cheese on top, and add a serving of pasta.



Yield

10 portions



Featured
Royal Prestige®
Cookware

Royal Prestige®
NOVEL™ 4 QT
Dutch Oven



Time

1.5 hours





Pork Loin in Pineapple & Coconut Sauce

Ingredients

2 pounds pork loin, cut into medium-size chunks
½ onion, cut into medium-size cubes
1½ cups pineapple, cut into medium-size cubes
3 carrots, cut into rounds
1 green bell pepper, cut into medium-size cubes
8 sprigs parsley, finely chopped

FOR THE SAUCE:

1½ cups pineapple juice
1¼ cups coconut milk
½ habanero pepper, seeded
Salt and pepper to taste

SERVE WITH:

Steamed white rice, to taste



Royal Prestige® Benefits

Cook without any added fat or oil.
Blend powerfully in just seconds.

Instructions

- 1 In the Royal Prestige® Power Blender Max, blend the sauce ingredients. Set it aside.
- 2 Season the tenderloin with salt and pepper.
- 3 Place the Royal Prestige® Smart Temp on the Royal Prestige® NOVEL™ 10" Paella Pan and preheat over medium heat. When the Royal Prestige® lion appears at the top of the Smart Temp, carefully remove it by the handle.
- 4 Sear the loin with the paella pan partially covered until it has a golden color.
- 5 Add the onion and cook for a few minutes to soften it a little.
- 6 Add the pineapple and carrots. Cover the paella pan and cook for 3 minutes.
- 7 Add the bell pepper, parsley, and sauce. Cover the paella pan again with the Redi-Temp™ Valve closed and cook for 20 more minutes.
- 8 Serve.



Yield
8 portions



**Featured
Royal Prestige®
Cookware**
Royal Prestige®
NOVEL™
10" Paella Pan



Time
1.5 hours



Oaxacan Tamales

Ingredients

4 whole, large banana leaves
25 ounces pork lard
6½ pounds nixtamalized corn masa

FOR THE FILLING:

4 pounds pork loin, cut into small pieces
20 ounces Oaxacan mole negro paste
20 ounces Oaxacan mole verde paste

3 cups chicken broth
Salt and pepper to taste

Instructions

- 1 Place the Royal Prestige® Smart Temp on the Royal Prestige® NOVEL™ 14" Paella Pan and preheat over medium heat. When the Royal Prestige® lion appears at the top of the Smart Temp, carefully remove it by the handle.
- 2 Sear the pork with the paella pan partially covered until it is browned on all sides.
- 3 Reduce heat to medium-low, cover the pan with the Redi-Temp™ Valve closed, and cook for 15 minutes or until the meat is well cooked. Set aside the meat.
- 4 In the same pan, add the *mole negro* paste, and cook over low heat. Add the chicken broth little by little, stirring constantly, and adjusting the amount until it reaches a consistency that is not too thin.
- 5 Add half the meat, mix well, and add salt and pepper. Cook for 10 more minutes to allow the flavors to meld. Set aside and repeat the process with the *mole verde* and the rest of the meat.
- 6 In the Royal Prestige® 12 QT Stock Pot, boil the banana leaves for about 8 minutes. Set aside the leaves and clean the stock pot.
- 7 In a mixing bowl, cream the pork lard using the Royal Prestige® Power Blender Go Plus.
- 8 Add the dough and knead for 20 minutes or until it has a creamy consistency.
- 9 With a pair of scissors, cut the banana leaves into about 6" squares, and tear off some strips.
- 10 Spread a little dough on a leaf, add some of the filling, close to form a rectangle and tie up with the leaf strips. Repeat the process until all the ingredients have been used.
- 11 In the Royal Prestige® 12 QT Stock Pot, pour in a little water, insert the stock pot rack, and cover it with shredded banana leaves to avoid getting the underside of the tamales wet.
- 12 Arrange the tamales in the stock pot, cover with the Redi-Temp™ Valve open, and cook over high heat until it whistles.
- 13 When it whistles, reduce heat to low, close the valve, and cook for 50 more minutes.
- 14 Turn off heat and allow the tamales to rest for 20 minutes.
- 15 Serve.



Royal Prestige® Benefits

Easily cook large amounts of food for parties and get together.

Blend directly in your bowls, pots and pans in just seconds.



Yield
18 to 20 portions



**Featured
Royal Prestige®
Cookware**

Royal Prestige®
12 QT Stock Pot



Time
70 minutes



Sweet Tamales

Ingredients

1¼ cups pork lard
¼ teaspoon baking powder
2 pounds nixtamalized corn masa
1⅓ cups water
1¼ cups sugar
¼ cup raisins

¼ teaspoon red liquid food coloring, optional
1 tablespoon strawberry extract or flavoring, optional
18 corn husks for tamales, softened in hot water

Instructions

- 1 Place the pork lard and baking powder in a mixing bowl. Beat at high speed with the Royal Prestige® Power Blender Go Plus until the mixture becomes light in color with a texture similar to frosting. Set aside.
- 2 In another mixing bowl, knead the masa and water vigorously with your hands until there are no lumps.
- 3 Add the sugar, raisins, food coloring, and flavoring then knead again.
- 4 Mix in the beaten lard until the mixture is even.
- 5 Take about ⅓ cup of the prepared masa and place it on a corn husk, spreading it a little.
- 6 Fold the long ends of the husk toward the middle so they overlap.
- 7 Close the tamale by folding the pointed end of the husk toward the center, over the previous fold, without pressing too hard to keep the masa from seeping out.
- 8 Repeat this process with the rest of the husks and masa.
- 9 In the Royal Prestige® 20 QT Stock Pot, pour in a little water, and insert the stock pot rack.
- 10 Arrange the tamales in a vertical position with the openings toward the top.
- 11 Cover with the Redi-Temp™ Valve open and cook for 20 minutes over high heat until it whistles.
- 12 When it whistles, reduce the heat to medium-low, close the valve, and cook for 1 hour.
- 13 Turn off heat and allow the tamales to rest for 20 minutes.
- 14 Serve.



Royal Prestige® Benefits

Easily cook large amounts of food for parties and get together.

Blend directly in your bowls, pots and pans in just seconds.



Yield
18 to 20 portions



**Featured
Royal Prestige®
Cookware**

Royal Prestige®
20 QT Stock Pot



Time
70 minutes



Mexican Christmas Ponche



Royal Prestige® Benefit

Easily cook large amounts
of food for parties and get
together.

Instructions

- 1 Pour the water into the Royal Prestige® 20 QT Stock Pot.
- 2 Add the *tejocote*, sugar cane, sugar, cinnamon, cloves, and Jamaica flower.
- 3 Cover with the Redi-Temp™ Valve closed and cook over low heat until it whistles.
- 4 Add the guavas, apples, pears, pecans and dried fruit.
- 5 Cover with the Redi-Temp™ Valve closed and cook for 15 minutes over low heat. Add brandy (optional).
- 6 Serve.

Ingredients

- 15 qt water
- 2 pounds *tejocote*
- 3 pounds sugar cane, cut into approximately 4" pieces
- Sugar or piloncillo to taste
- 1 cinnamon stick
- 2 cloves
- 2½ cups crushed Jamaica flower (dried hibiscus flower)
- 4 pounds guavas
- 10 apples, cut into small cubes
- 5 pears, cut into small cubes
- 3 cups dried fruit
- 1/2 cup pecans, chopped

SERVE WITH:

- 1 cup brandy, optional



Yield
30 to 35
portions



**Featured
Royal Prestige®
Cookware**
Royal Prestige®
20 QT Stock Pot



Time
40 minutes





Orange Pork Tenderloin

Ingredients

6½ pounds pork tenderloin
Salt and black pepper to taste
1 white onion, cut into large cubes
1 small head of broccoli,
cut into florets
1 sprig marjoram
2 sprigs thyme
1 cup black olives
2 oranges, sliced

PARA LA SALSA:

8 cups orange juice
1 cup white wine
1 cup vegetable broth
1 teaspoon sugar
1 teaspoon red pepper flakes
1½ tablespoons corn starch
Salt and black pepper to taste

SERVE WITH:

Mashed Potatoes



Royal Prestige® Benefit

Cook over the stove, without using the oven.

Instructions

- 1 Season the meat with salt and pepper and set aside.
- 2 Mix the sauce ingredients in a bowl and set aside.
- 3 Place the Royal Prestige® Smart Temp on the Royal Prestige® Oval Roaster and preheat over medium-high. When the Royal Prestige® lion appears at the top of the Smart Temp, carefully remove it by the handle.
- 4 Sear the meat with the roaster partially covered.
- 5 Add the rest of the ingredients and pour the sauce over the tenderloin.
- 6 Cover the roaster and cook for 45 minutes.
- 7 Serve.



Yield
12 portions



**Featured
Royal Prestige®
Cookware**
Royal Prestige®
Oval Roaster



Time
70 minutes

Christmas cake

Ingredients

2½ cups flour	1 tablespoon vanilla
5 teaspoons corn starch	1½ tablespoons golden raisins
4 teaspoons instant dry yeast	1½ tablespoons raisins
¾ cup unsalted butter, softened	¼ cup toasted pecans, chopped
1 cup sugar	¼ cup toasted almonds, chopped
Zest of 2 limes	1¼ tablespoons red candied fruit
Zest of 1 orange	1¼ tablespoons green candied fruit
1 teaspoon ground cinnamon	1 tablespoon dried apricots, cut into small pieces
½ teaspoon salt	Butter
4 large eggs	
¾ cup whole milk	



Royal Prestige® Benefit

Cook a delicious cake on the stove, without using the oven.

Instructions

- 1 Mix the flour, corn starch, and yeast in a bowl. Set aside.
- 2 In another larger bowl, mix the butter, sugar, zest, ground cinnamon, and salt for 8 minutes or until it is fluffy and light yellow in color.
- 3 Add the eggs one at a time, mixing until fully combined.
- 4 Add the milk and vanilla and mix well.
- 5 Add the flour mixture little by little until completely combined.
- 6 Add the rest of the ingredients and mix well.
- 7 Grease the Royal Prestige® NOVEL™ 6 QT Dutch Oven with butter, pour in the mixture, and spread it evenly.
- 8 Cover with the Redi-Temp™ Valve closed and cook over low heat for 40 minutes or until the cake is well cooked.
- 9 Turn out the cake and decorate with dried and candied fruit to taste.



Yield
8 portions



**Featured
Royal Prestige®
Cookware**
Royal Prestige®
NOVEL™ 6 QT
Dutch Oven



Time
40 minutes





Braided Cinnamon Bread



**Beneficio
Royal Prestige®**

**Cook a delicious
dessert on the stove,
without using the oven.**

Ingredients

2¼ cups flour
¼ cup sugar
2 teaspoons instant yeast
1 teaspoon salt
1 cup lukewarm water
2 tablespoons olive oil
Cooking spray

FOR THE CINNAMON FILLING:

½ cup unsalted butter, softened
½ cup dark brown sugar
2 tablespoons ground cinnamon
1 tablespoon corn starch

1 teaspoon salt

DECORATE WITH:

Powdered sugar

Instructions

- 1 Place the flour, sugar, yeast, and salt in a bowl. Mix well.
- 2 Make a space in the middle and add the lukewarm water and oil.
- 3 Mix in the flour little by little with a silicone spatula.
- 4 Mix all the ingredients well and knead with your hands for 10 minutes. Shape the dough into a ball.
- 5 Lightly grease a mixing bowl with cooking spray, place the dough in the bowl, and spray it with cooking spray also. Cover the bowl and let the dough rise for about 1 hour.
- 6 In another mixing bowl, cream the butter for the cinnamon filling and add the rest of the ingredients. Mix well and set aside.
- 7 Punch down the dough and place it on a lightly floured surface.
- 8 With a rolling pin, roll out the dough to form a rectangle about 23" long.
- 9 Spread an even layer of filling over the dough, leaving about a 1" border.
- 10 Roll up the dough longways, pinching the edges so the filling won't come out.
- 11 Cut the roll of dough in half longways. Separate the two parts and start to braid them from one end to the other, placing one part over the other.
- 12 When the braid is finished, make a bagel form, and seal the ends.
- 13 Grease the Royal Prestige® NOVEL™ 10" Paella Pan with cooking spray and carefully place the dough inside.
- 14 Cover the pan with the Redi-Temp™ Valve closed and allow it to rest for 10 minutes.
- 15 Cook over low heat for 35 minutes.
- 16 Turn it out, decorate and serve.



Yield
8 portions



**Featured
Royal Prestige®
Cookware**
Royal Prestige®
NOVEL™
10" Paella Pan



Time
2 hours





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The Perfect Gifts

FOR THOSE WHO LOVE COOKING

BY LILIA MANCILLA

Are you looking for the ideal gift for that special someone who loves to cook or who wants to learn? Surprise them this holiday season with gifts that they will love. Here are some ideas!



Juicer

A juicer is an exceptional gift for those who enjoy natural and fresh ingredients. The **Royal Prestige® Juicer**, with its cold press technology, maximizes the juice that it extracts from fruits, vegetables and greens. You can even use it to prepare ice cream and smoothies. Plus, the quiet motor lets you use it in the morning without interrupting everyone else's sleep.



Knives

A good set of knives is essential for any kitchen. Consider the German stainless-steel knives from **Royal Prestige®**. They are elegant, durable and have a limited warranty of up to 50 years. Giving the gift of high-quality knives is about offering a tool that will last for many years. They are perfect for cutting, chopping and preparing delicious meals.



Pressure Cooker

An efficient pressure cooker is the key to saving time while cooking, especially during the holidays. The **Royal Prestige® Pressure Cooker** will give you the confidence you deserve, with four safety mechanisms. This gift will quickly become your favorite because it's ideal for preparing delicious meals.



Blender

Not all blenders are equal. The **Royal Prestige® Power Blender Max** lets you do everything from making smoothies to grinding flour from your favorite seeds. With its powerful motor, you can experiment with the recipes you have always wanted to make in the comfort of your home. This gift is ideal for those who want to take their cooking to the next level!

**Choose gifts
that combine
functionality and quality.**

These options are ideal for those who love to cook and they show your good taste. This Christmas, surprise your loved ones with something special. Learn more about these and other products at royalprestige.com

Make cooking
a pleasure!



Traditional Christmas Meals

TO SAVOR THE SEASON

POR SEBASTIÁN TORRES

Do you want to know what Christmas tastes like in other countries? On this tour, we will explore traditional Christmas meals that connect us to our roots, from sweet and spicy flavors to salty delights that will win over any palate.



Roasted Turkey United States

Stuffed turkey is the undisputed king of the holiday meals, made with fresh herbs and spices and often served with gravy, mashed potatoes and vegetables.

Source: The Culture Trip, theculturetrip.com



Romeritos With Mole

Mexico

The *romerito* plant (seepweed) has been used in Mexico since pre-Hispanic times. It is commonly prepared with cambray potatoes and *mole*, a very traditional sauce made during the Christmas holidays.



Roasted Pork Leg

Dominican Republic

Marinated with garlic, oregano and *agrio de naranja* (spiced orange vinegar), this tender, juicy meat is served with arroz moro (a mixture of rice and beans), salads and fried ripe plantains.



Seco de chivo

Ecuador

Seco de chivo is a stew made with goat meat and cooked over low heat with beer, spices and herbs. It is served with rice and ripe plantain and reflects the love of home cooking and the richness of Ecuadorian cuisine.



Asado & vitel toné

Argentina

Argentinian asado (barbecue) shines in any season. *Vitel toné*, of Italian origin, is another option for a cold dish that consists of thinly sliced veal bathed in a tuna, mayonnaise and caper sauce.



Natilla and Buñuelos

Colombia

Although *lechona* and tamales are more popular, the pairing of natilla and buñuelos will not be outdone. *Natilla* is a creamy dessert made from milk, panela (raw cane sugar) and cinnamon, while the *buñuelos* are fried balls of cheese dough.



Peruvian Style Turkey & Panettone

Peru

Roasted turkey is the main character of the Peruvian Christmas and is often prepared with local flair, marinated with *ají panca* (a Peruvian red pepper), cumin and other typical spices, without forgetting the indispensable panettone and hot chocolate.



An Exciting & Unique Banquet

Brasil

The Brazilian Christmas menu combines elements from different cultures, highlighting the American-style stuffed turkey, *lombo de cerdo* (pork loin) and *farofa*, a mixture of cassava flour and ingredients like eggs, olives and bacon.

From the simplest dishes to the most elaborate banquets, the Christmas dinner table becomes a bridge that joins hearts, no matter the language, the climate or the place. **Visit our official web page royalprestige.com** and discover a delicious way to connect with our traditions.

Turkey, more than just a holiday meal

Turkey, traditionally associated with this season's festivities, is much more than just a seasonal food. This bird offers a large variety of nutritional benefits that make it an excellent food.

POR LEVI GAONA

The cut is important

Turkey's dark meat, which includes the legs and thighs, tends to have more fat and calories than the white meat, which has a little more protein. Turkey skin is also high in fat, giving the cuts with skin more calories and fat than the cuts without skin.

Beware of processed turkey

It is important to keep in mind that processed turkey products, like ham, franks and nuggets, may be high in sodium.

Sodium is frequently added as a preservative or to boost flavor, and consuming excessive amounts can increase the risk of cardiovascular disease.

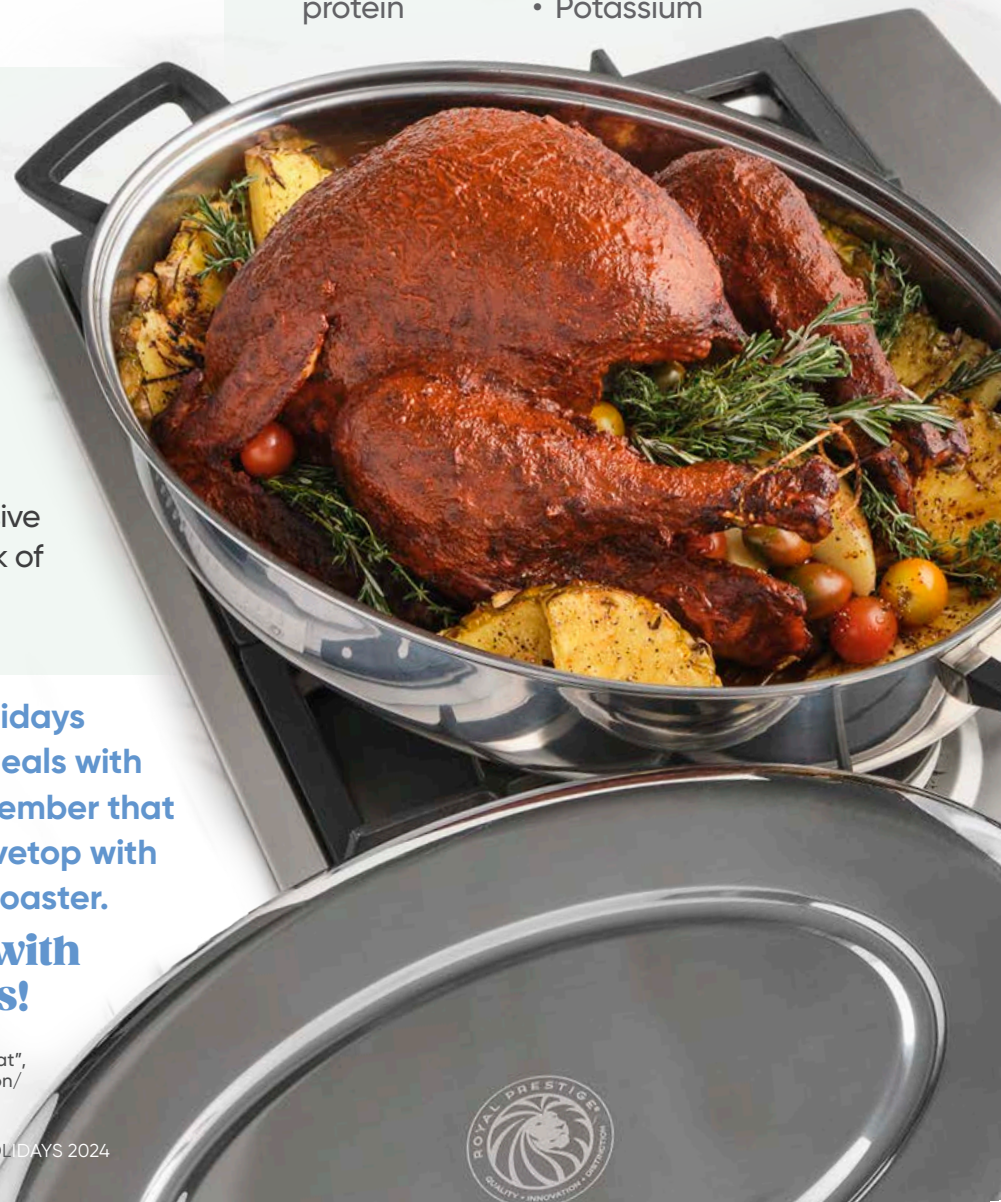
Take advantage of the holidays to include turkey in your meals with your favorite recipes. Remember that you can cook it on the stovetop with the Royal Prestige® Oval Roaster.

Delight your family with unforgettable flavors!

A nutritious delicacy

Turkey is a great source of protein, in addition to many vitamins and minerals. Two slices (3 ounces) contain these and other nutrients:

- 117 calories
- 1 ounce of protein
- Vitamin B3, B6 and B12
- Zinc
- Potassium



Source: "All You Need to Know About Turkey Meat", Healthline. <https://www.healthline.com/nutrition/turkey#salt-content>





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**Give these holidays
an innovative twist**



The design of the Royal Prestige® Power Blender Go Plus allows you to blend directly in your pots, bowls and skillets. With its new accessories, you will make meals that amaze!

★
Serve your meals with delicious, whipped butter.
[Click here](#) for the recipe.

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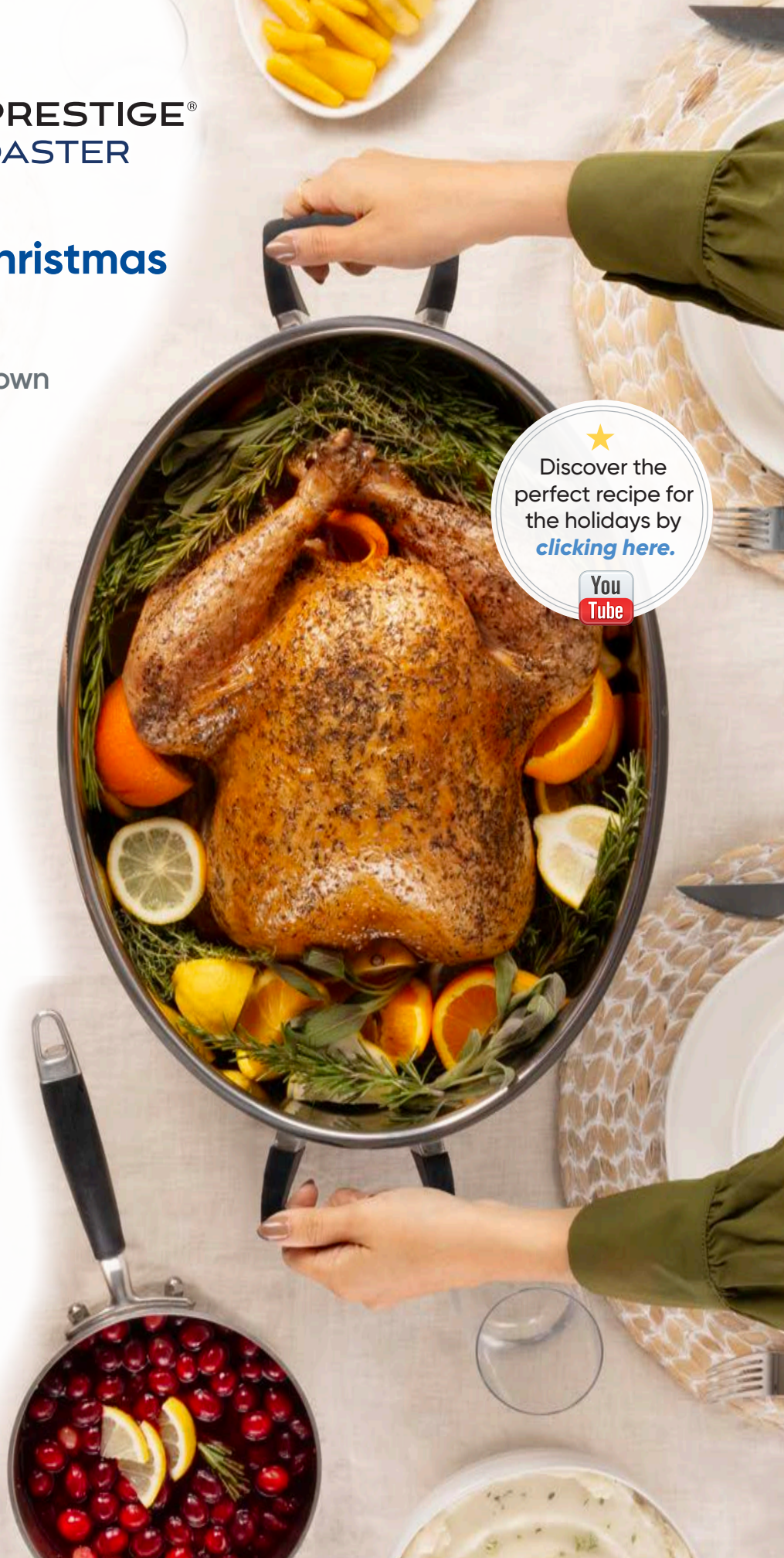
ROYAL PRESTIGE®
OVAL ROASTER

The flavor of Christmas

Ideal for cooking these delights in their own juices: turkey, pork leg, pork loin, salmon and more!

With the Royal Prestige® Oval Roaster, fill your holidays with flavor by roasting on the stovetop or in the oven, with up to 50-year* limited warranty.

Surprise everyone and experience the magic of Royal Prestige®.



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