

# How to make Filipino Spaghetti

This recipe is for the average adult looking to try a new, simple dish! If you're looking to try a cultural dish that the family will love, this recipe is for you. While Filipino spaghetti is typically eaten for dinner, it can be made at any time.

Before you begin cooking you will need all your ingredients to make this dish. You would need:

Tools	Ingredients
<ol style="list-style-type: none"><li>1. Silicone Turner Spatula</li><li>2. 1 medium-sized pan</li><li>3. 1 large pot</li><li>4. Measuring spoons</li><li>5. Measuring cups</li><li>6. Santoku Knife</li><li>7. Wooden Cutting board</li><li>8. Pasta strainer</li></ol>	<ol style="list-style-type: none"><li>1. 1 box of spaghetti</li><li>2. 1 pound ground pork</li><li>3. 1 can of sweetened condensed milk</li><li>4. 1 bottle of Banana ketchup</li><li>5. UFC spaghetti sauce</li><li>6. 1 yellow onion</li><li>7. 1 jar of minced garlic</li><li>8. 1 bottle of fish sauce</li><li>9. Table salt</li><li>10. Black pepper</li><li>11. 1 bottle of canola oil</li></ol>

Definitions:

- **Silicone Turner Spatula:** A kitchen tool with slots that allow heat to escape while flipping food.
- **Medium-Sized Pan:** A shallow pan (category) with a long handle for heating sauces evenly.
- **Santoku Knife:** A Japanese-style Knife with a smooth blade for precision chopping

Steps:

1. Dice an onion and chop red hot dogs diagonally on a cutting board	
2. Heat up the pan on medium heat	
3. Add 1 tablespoon of canola oil, and allow a moment for it to warm up	 <p>The image shows three side-by-side photographs of a pan on a stove. The left panel, labeled 'NOT HOT ENOUGH', shows steam rising from the pan. The middle panel, labeled 'TOO HOT', shows the oil splashing and popping. The right panel, labeled 'PERFECTLY HOT', shows the oil shimmering without any reaction.</p>
4. Add the chopped onion to the pot a. cook until soft	

5. Add one teaspoon of minced garlic
- Mix the ingredients using a turned spatula to prevent burning
  - Do this for 2 minutes or until the ingredients have browned



6. Add 2 pounds of ground pork into pot
- Breakdown the pork and incorporate it with the onions and garlic
  - Cook until the beef is brown



7. Add 2 cups of UFC spaghetti sauce into pot



8. Next, add 1 teaspoon of fish sauce to pot



9. Now, slowly add 2/3 cup sweetened condensed milk into pot

- a. Continue mixing until the condensed milk is well incorporated



10. Add red pork hot dogs into a pot and mix



11. Take a pot fill it up with 5 cups of water and let the water come to a boil



12. Add a teaspoon of salt to the hot water



13. When the water starts to boil, add spaghetti



14. Set the pork sauce aside in a heat-safe container



15. Continuously stir the noodles and cook according to package instructions, or until the noodles are limp



16. Strain the noodles using a strainer



17. Put the noodles back into the pot



18. Combine the noodles and sauce, and ensure everything is evenly coated.



19. Your Filipino Spaghetti is complete—ready to serve and enjoy

## 1. Troubleshooting

Problem	Solution
If the sauce is too runny	add sweetened condensed milk in small amounts until desired consistency is reached
If the sauce is too thick	add water until desired consistency
If too sweet	add more spaghetti sauce
If too salty	add condensed milk
If there are too many hot dogs	Remove some of the hot dogs

## 2. Maintenance

Problem	Solution

Saving it for later	airtight container in the refrigerator once cooled
Cleaning after using raw ingredients	Thoroughly clean surfaces between ingredients to not contaminate
Preserve Sauce	Place in container and freeze
Dirty Dishes	Easier to do as you go.
Stain on Clothes	try to remove stain as quickly as possible to prevent long term damage to clothing

## Citations

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