



# Menudo

It is a delicious dish that makes use pork, liver, and vegetables such as carrot and potato.

## Recipes

- 2 lbs. pork
- 1/4 lb. pig liver
- 1 cup potatoes diced
- 1 piece carrot cubed
- 1/2 cup soy sauce
- 1 piece onion chopped
- 3 cloves garlic minced
- 1 teaspoon sugar
- 3/4 cup tomato sauce
- 1 cup water
- 4 pieces hotdogs sliced diagonally
- 2 tablespoons cooking oil
- 2 to 3 pieces dried bay leaves
- Salt and pepper to taste

## Steps:

1. Combine pork, soysauce, and lemon in a bowl. Marinate for at least 1 hour.
2. Heat oil in a pan
3. Saute garlic and onion.
4. Add the marinated pork. Cook for 5 to 7 minutes.
5. Pour in tomato sauce and water and then add the bay leaves. Let boil and simmer for 30 minutes to an hour depending on the toughness of the pork. Note: Add water as necessary.
6. Add-in the liver and hot dogs. Cook for 5 minutes.
7. Put-in potatoes, carrots, sugar, salt, and pepper. Stir and cook for 8 to 12 minutes.
8. Serve. Share and enjoy!