



Sinigang

Sinigang is a sour soup native to the Philippines. This recipe uses pork as the main ingredient. Other proteins and seafood can also be used. Beef, shrimp, fish are commonly used to cook sinigang

Recipes

- 2 lbs pork belly or buto-buto
- 1 bunch spinach or kang-kong
- 3 tablespoons fish sauce
- 12 pieces string beans sitaw, cut in 2 inch length
- 2 pieces tomato quartered
- 3 pieces chili or banana pepper
- 1 tablespoons cooking oil
- 2 quarts water
- 1 piece onion sliced
- 2 pieces taro gabi, quartered
- 1 pack sinigang mix good for 2 liters water

Steps:

1. Heat the pot and put-in the cooking oil
2. Sauté the onion until its layers separate from each other
3. Add the pork belly and cook until outer part turns light brown
4. Put-in the fish sauce and mix with the ingredients
5. Pour the water and bring to a boil
6. Add the taro and tomatoes then simmer for 40 minutes or until pork is tender
7. Put-in the sinigang mix and chili
8. Add the string beans (and other vegetables if there are any) and simmer for 5 to 8 minutes
9. Put-in the spinach, turn off the heat, and cover the pot. Let the spinach cook using the remaining heat in the pot.
10. Serve hot. Share and enjoy!