

Dinakdakan



Ingredients

- ☐ 1 lb. pig ears
- ☐ 1 lb. pig face (maskara)
- ☐ 6 ounces pig liver
- ☐ 1 teaspoon ginger powder
- ☐ 1 red onion, sliced
- ☐ 6 chili peppers, chopped
- ☐ 4 tablespoons white vinegar
- ☐ 1 teaspoon garlic powder (optional)
- ☐ 1 teaspoon ginger, minced (optional)
- ☐ 3 pieces bay leaves (optional)
- ☐ 1 tablespoon whole peppercorn (optional)
- ☐ 1/2 cup mayonnaise

- ☐ 8 cups water
- ☐ Salt and pepper to taste

Procedure

1. Pour 6 to 8 cups water in a cooking pot. Let boil.
2. Once the water starts to boil, you have the option to add dried bay leaves and whole peppercorn. Add-in the pig ears and face. Set the heat to low and continue to boil for 50 to 60 minutes.
3. Discard the water and let the excess water drip. Rub a little bit of salt all over the boiled ears and face. Rub the ginger powder on the liver.
4. Heat-up the grill. Grill the ears and face for 4 to 6 minutes per side or until it turns a bit crisp, but not burnt. Grill the liver for 5 to 8 minutes depending on the thickness.
5. Remove the grilled pig parts from the grill. Let it cool down and start chopping into bite-size pieces.
6. Meanwhile, combine mayonnaise and vinegar in mixing bowl. Stir.
7. Add some ground black pepper. Continue to stir until the ingredients are well blended.
8. Add the ginger, chili, onion, and garlic powder (optional). Toss.
9. Transfer to a serving bowl. Serve. Share and enjoy!