1. **Adobo Style Shrimp**

**226.796 g medium shrimp, unshelled**  
**59.15 ml vinegar**  
**29.57 ml water**  
**14.79 ml soy sauce  
2 1/2 pc garlic cloves, minced  
7.541 g salt  
1.16 g pepper**  
**14.79 ml cooking oil (or as you see fit)**  
**5.989 g sugar  
3.105 g scallions, to garnish (optional)**

1. **Adobong Kangkong**
2. **Arroz Valenciana**

5 ml olive oil  
1/2 pc garlic cloves  
¼ pc onion, diced  
1/2 chicken thighs, cut in half  
1/8 lb chorizo sausage, sliced into coins  
1/4 cup jasmine rice  
1/8 cup glutenous rice  
1/3 tablespoon tomato paste  
1/4 tablespoon fish sauce  
1/4 lb Polish sausage, cut into coin  
1/4 cup coconut milk  
1/4 cup chicken stock  
1/4 bell pepper, diced  
1/3 potatoes, chopped into large pieces  
1/16 cup raisins  
1/8 cup peas  
1/4 teaspoon safflower oil (optional)

1. **Asian BBQ Ribs**

1 1/3 lbs baby back ribs  
1/4 cup hoisin sauce  
1 tablespoon soy sauce  
2/3 tablespoon rice wine vinegar  
2/3 tablespoon sugar  
2/3 tablespoon ketchup  
2/3 tablespoon garlic, minced

1. **Avocado- Mascarpone Dream Cream Dessert**

1/4 cup mascarpone cheese  
1/4 cup cold whipping cream  
2 tablespoons sweetened condensed milk  
1 cup diced ripe Avocado, from mexico divided

1. **Bachoy**

37 1/2 g. pork kidney

0.03 k. pork spleen (lapay)

0.03 k. pork tenderloin

1/8 medium-sized onion, chopped

1/2 cloves garlic, crushed

3/8 teaspoon ginger, cut into fine strips

1 1/8 teaspoons. patis (fish sauce)

1/8 x (salt and pepper to taste)

1/2 cup 2 tablespoons water

25 g. pork brains (optional)

1. [**Bagnet**](http://www.pinoyrecipe.net/bagnet-recipe/)
2. [**Baked Bangus ( Milkfish ) Recipe**](http://www.pinoyrecipe.net/baked-bangus-milkfish-recipe/)

1-1.5 kg bangus

1 pc ginger, thumb size and sliced thin crosswise

115 ml soya sauce

1 pc [onion](http://cookeatshare.com/ingredients/yellow-onion)

2 pc cloves [garlic](http://cookeatshare.com/ingredients/garlic)

4 pc [calamansi](http://cookeatshare.com/ingredients/calamansi), juiced

1 pc [tomato](http://cookeatshare.com/ingredients/tomatoes), diced

[salt](http://cookeatshare.com/ingredients/salt) and [pepper](http://cookeatshare.com/ingredients/pepper) to taste

1. **Baked Lumpia Rolls**

57 g ground lean pork  
1/8 pc medium carrot, chopped fine  
1/8 pc medium onion, chopped fine  
1 (2/3 ounce) can water chestnuts, drained and chopped fine  
1 (2/3 ounce) can bamboo shoots, drained and chopped fine  
2/3 pc garlic cloves  
1/8 teaspoon grated fresh ginger  
1.232 ml soy sauce  
1/8 teaspoon black pepper  
1/8 to taste wonton wrapper, 1 package  
1/8 large egg

Dipping Sauce  
12.57 g brown sugar  
14.79 ml distilled white vinegar  
0.6161 ml soy sauce  
1.232 ml water  
1/8 teaspoon cornstarch, mixed with the water  
1/4-1/4 teaspoon freshly grated ginger

1. [**Beef Adobo with Creamy Sauce Recipe**](http://www.pinoyrecipe.net/filipino-beef-adobo-with-creamy-sauce/)
2. **Beef Caldereta**

149.68 g beef, cubed  
157.7 ml cup water  
1/4 pc onion, chopped  
¼ pc garlic clove, crushed  
1/4 cup bell pepper, cut into strips  
1/4 cup tomato sauce  
1/8 cup tomato paste  
1/8 cup liver, spread  
1/4 cup grated cheese  
1/4 cup unsweetened pineapple juice  
1/4 tablespoon Tabasco sauce (optional)  
1/2 pc large bay leaves  
1/2 pc medium potatoes, sliced  
1/3 pc medium carrots, sliced  
1/4 to taste salt and pepper

1. **Beef Egg Rolls**

14.79 ml peanut oil  
1/2 teaspoon ginger  
1 1/4 pc garlic cloves  
¼ pc large onion (minced)  
1 5/8 cups shredded cabbage  
113.39 g ground beef  
1/4 cup shredded carrot  
5/8 tablespoon soy sauce  
1/3 teaspoon black pepper  
1 pc eggs (divided)  
5 pc egg roll wraps

1. **Beef Embutido With Peach Sauce**

1/2 lb ground beef  
1/4 cup carrot, minced  
1/8 cup onion, minced  
1/8 cup red bell pepper, small diced  
1/8 cup tomato sauce  
1/4 cup monterey jack cheese  
2/3 tablespoon pickle relish  
2/3 garlic cloves, minced  
1/4 cup panko bread crumbs (may use bread crumbs)  
1 eggs, beaten  
1/3 to taste salt and pepper  
2/3 hot dogs, sliced horizontally  
2/3 hard-boiled eggs, quartered  
1/3 to taste Reynolds Wrap Foil, 3-4 cut pieces, about 12 inches

peach sauce  
1 1/3-1 2/3 peaches, peeled, cored and quartered  
1/4 cup sugar (may use 1/4 c white and 1/4 cup brown sugar)  
1/3 cup water  
1/3-1/2 tablespoon lemon juice  
1/3-2/3 tablespoon honey  
1/3 pinch salt (to taste)  
1/8 cup fresh parsley, finely chopped

1. [**Beef Pares**](http://www.food.com/recipe/beef-pares-387568)

1/4 kg [beef](http://www.food.com/library/beef-199), tendon cubes

1/4 cup [soy sauce](http://www.food.com/library/soy-sauce-473)

1/3 cup [beef broth](http://www.food.com/library/broth-154)

1/4 cup brown and [white sugar](http://www.food.com/library/sugar-139)

1/4 teaspoon salt and pepper

1/8 [star anise](http://www.food.com/library/star-anise-345)

1/3 tablespoon [onions](http://www.food.com/library/onion-148), diced

1/4 tablespoon [garlic](http://www.food.com/library/garlic-165), diced

1/4 tablespoon [cornstarch](http://www.food.com/library/cornstarch-137)

1/4 tablespoon [ginger](http://www.food.com/library/ginger-166)

1/3 tablespoon vegetable oil

1. **Beef Salpicao (stir-fried Garlic Beef)**

**113.398 g beef tenderloin, cut into 1/2 inch chunks (or other tender cut)**  
**7.393 ml olive oil**   
1 1/2 pc cloves garlic, minced (more if you like)  
**1.257 g taste salt**   
**0.7024 g black pepper**   
**0.1509 g paprika  
11.09 ml oyster sauce  
14.79 ml liquid seasoning  
10.76 g butter**

1. **Beef Steak**

1/4 lb beef round steak or 1/4 lb beef sirloin or 1/4 lb beef tenderloin, sliced 1/4-inch thick  
1 1/3 tablespoons kalamansi juice (native lemon)  
1/8 cup dark soy sauce (regular kikkoman's)  
1/4 to taste freshly-ground pepper  
1/3 teaspoon garlic, minced  
1/3 large onions, cut into rings  
1/3 tablespoon cooking oil  
1/4 to taste water

1. **Beef With Veggies**

marinade  
29.57 ml soy sauce  
14.79 ml olive oil  
1/4 teaspoon sesame oil  
1/4 tablespoon minced ginger  
1 pc clove garlic, minced  
1/16 teaspoon hot pepper flakes  
 149.68 gsirloin beef, sliced thin

veggie  
1/3 teaspoon chopped fresh ginger  
½ pc clove garlic, minced  
1/4 pc onion, sliced  
1/3 cup chopped broccoli  
1 1/3 ounces pea pods  
1 1/3 ounces sliced mushrooms  
1/3 stalk celery, sliced  
1/8 cup chicken broth  
1/3 tablespoon cornstarch, mixed with  
1/4 tablespoon chicken broth

1. **Bibingkang Malagkit**

1/4 cup glutinous rice  
1/4 cup coconut milk  
0.3142 g salt  
25.14 g brown sugar  
1/8 cup coconut cream  
1/16 cup sugar  
3.586 g butter

1. **Bicol Express**

1/16 kg elongated green chili, julienned (you can use a slightly milder substitute, try the serrano or jabanero)  
25 g shrimp paste (The Thai version is not a substitute as it is very pungent and totally overpowering. Filipino shrimp)  
1/2 garlic cloves, minced  
1/8 whole onion, chopped  
1/16 kg pork, cut into tiny pieces  
1/16 kg plum tomato, chopped  
1/2 tablespoon vegetable oil  
1/8 cup thick coconut milk (the light version can be pretty bland)

1. [**Bopis**](http://www.pinoyrecipe.net/filipino-bopis-recipe/)

1/2 lbs pork lungs

1/2 lbs [pork heart](http://cookeatshare.com/ingredients/pork-heart)

2 1/2 cup of [radish](http://cookeatshare.com/ingredients/radish)

1 large [bell pepper](http://cookeatshare.com/ingredients/bell-pepper)

1 medium size [onion](http://cookeatshare.com/ingredients/yellow-onion)

3 medium size tomato

1 medium [carrot](http://cookeatshare.com/ingredients/carrot) (diced)

1/2 cup [vinegar](http://cookeatshare.com/ingredients/vinegar)

2 tbsp annatto powder

4 cloves [garlic](http://cookeatshare.com/ingredients/garlic)

2 siling (hot chili) labuyo (sliced)

1/2 tsp [paprika](http://cookeatshare.com/ingredients/paprika) (optional)

2 pcs [bay leaf](http://cookeatshare.com/ingredients/bay-leaf)

[canola oil](http://cookeatshare.com/ingredients/canola-oil)

[salt](http://cookeatshare.com/ingredients/salt) or fish sauce (patis) to taste

[pepper](http://cookeatshare.com/ingredients/pepper) to taste

[Broth](http://cookeatshare.com/ingredients/beef-broth)

1. **Brazo De Mercedes - Creme-filled Log Cake**

Filling  
147.9 ml milk  
1/8 cup sugar  
3.586 g unsalted butter  
1/8 tablespoon vanilla extract  
1 egg yolks  
1/16 cup toasted and finely ground cashew nuts  
Meringue  
1 1/4 egg whites  
1/8 cup sugar  
1/8 teaspoon vanilla extract

1. **Breaded Pork Chop**
2. **Buco (young Coconut) Pie**

1/4 cup water  
1/3 cup cornstarch  
2 cups coconut water  
1 cup sugar  
2 cups shredded young coconut (buco)  
1 teaspoon vanilla  
1 8-inch double-crust pie shell  
1 egg white

1. **Budbud Pilit**

52.64 g glutinous rice  
59.15 ml coconut milk, first extract  
1/16 cup sugar  
0.3142 g salt  
1/16 to taste banana leaves

1. **Buko Pandan**

2/3 cup coconut meat, cut into strings  
1/8 teaspoon pandan extract  
2 (41 2/3 ml) packages cream  
59.15 ml milk  
1 (67 1/2 g) can sweetened condensed milk  
for the gelatin  
30 g unflavored gelatin  
118.3 ml water  
1/4-1/4 tablespoon pandan extract  
7/8 drop green food coloring  
1/8 cup sugar

1. **Buko Salad**

5/8 cup coconut meat, grated (or you can buy it canned)  
88.592 g fruit cocktail, drained (don't use the juice from the can)  
1 (2 1/8 ounce) can Nestle cream  
1 (2 ounce) can sweetened condensed milk  
1/4 cup whole kernel corn (optional)  
1/8 cup cheddar cheese, grated (optional)

1. **Bulalo**

2 lbs marrow bones (ask your butcher to cut one end to expose the marrow)

1 lb [beef shank](http://cookeatshare.com/ingredients/beef-shank)

1 [onion](http://cookeatshare.com/ingredients/yellow-onion) quartered

3 cloves of [garlic](http://cookeatshare.com/ingredients/garlic)

1 tsp black [peppercorns](http://cookeatshare.com/ingredients/pepper)

[Salt](http://cookeatshare.com/ingredients/salt) to taste

3 cobs of corn cut in thirds

1 pechay

34 ounces of [water](http://cookeatshare.com/ingredients/water)

1. **Calamari**

1/4 cup and 2 teaspoons vegetable oil

2.588 g teaspoons all-purpose flour

1/8 teaspoon salt

1/8 teaspoon dried oregano

1/8 teaspoon ground black pepper

1-1/4 squid, cleaned and sliced into rings

1/8 lemon - cut into wedges, for garnish

1. [**Camaron Rebosado Recipe**](http://www.pinoyrecipe.net/camaron-rebosado-recipe/)

1 lb medium-sized shrimp

2 tbsps milk

49.68 g flour

1 tbsp [cornstarch](http://cookeatshare.com/ingredients/cornstarch)

1 tsp [salt](http://cookeatshare.com/ingredients/salt)

2 [eggs](http://cookeatshare.com/ingredients/egg)

2 cups [canola oil](http://cookeatshare.com/ingredients/canola-oil)

1. **Cassava Cake**

1/8 lb grated cassava  
1 (5/8 ounce) can sweetened condensed milk (Reserve 1/3 cup for Topping)  
1 (1/2 ounce) can evaporated milk  
1 (5/8 ounce) can coconut milk (Reserve 1/3 cup for Topping)  
1 (5/8 ounce) can coconut cream (Reserve 1/3 cup for Topping)  
1/16 cup sugar  
1/8 eggs, plus  
1/8 egg whites  
1/16 cup grated coconut

Topping  
1/8 egg yolk

1. **Cebu-Style Roast Chicken**

1 whole chicken  
sea salt  
black pepper  
garlic powder  
2 stalks lemongrass  
2 bunches spring onions

1. **Champorado**

1/4 cup sweet rice  
5/8 cup water  
1/8 cup unsweetened cocoa  
1/8 cup granulated sugar  
1/16 teaspoon vanilla extract  
1/4 to taste sweetened condensed milk (optional)

1. **Chicken Adobo**

1 lb chicken pieces  
1 1/4-1 5/8 cloves garlic, minced (I prefer to smash the cloves, which is more traditional)  
1/8 cup white vinegar  
1/8 teaspoon black peppercorns, cracked  
1/2 bay leaf  
1/8 cup soy sauce  
1/3 teaspoon salt (or to taste (I leave this out))  
to taste vegetable oil (for sauteing) or to taste vegetable oil cooking spray (for sauteing)  
1 1/4-1 5/8 medium potatoes, cut in 1 in. pieces (optional)  
to taste water (to cover)

1. **Chicken Afritada**

1/2 lb chicken (1 1/2-inch cubes)  
2/3 medium potatoes (sliced 1-inch cube)  
2/3 medium carrots (sliced 1-inch cube)  
1/3 teaspoon garlic (minced)  
1/3 small onion (sliced)  
1/8 kg beans  
1/3 teaspoon salt  
1 medium Tomatoes (sliced)  
41 2/3 g green peas  
45 g tomato ketchup

1. **Chicken BBQ (Chicken Inasal)**

1/4 roasting chicken, quartered  
1/4 teaspoon salt  
1/4 teaspoon fresh coarse ground black pepper  
1/2 tablespoon garlic, minced  
1 stalk lemongrass, julienned  
1/4 lemon, juice of, extracted  
1/4 lime, juice of, extracted  
1/16 cup annatto seeds, soaked in 1/4 cup water  
1/16 cup garlic butter, melted  
1/4 to taste salt  
1/4 to taste chili pepper flakes

1. **Chicken Curry**

1/8 cup butter  
1/4 cup honey  
1 tablespoon curry powder  
1/8 cup Dijon mustard  
2 -3 boneless skinless chicken breasts

1. **Chicken Halang-Halang**
2. [**Chicken Lumpia Recipe**](http://www.pinoyrecipe.net/chicken-lumpia-recipe/)

5/8 tablespoon oil  
1/4 medium onion, minced  
1/3 stalk celery, minced  
5/8 garlic cloves, minced  
5/8 chicken bouillon cubes  
1/8 teaspoon pepper  
1/3 small Tomato, cut into thin strips  
1/2 cup cooked chicken, finely chopped  
1/8 teaspoon salt  
1 2/3 large fresh mushrooms  
1/3 cup French style green bean (frozen or fresh)  
1/4 small cabbage, shredded  
5 egg roll wraps  
1/3 to taste oil (for frying)

1. **Chicken Mami**

1 garlic cloves, crushed  
1/8 lb chinese-style thick wheat noodles (or substitute for 1/4 lb. wide egg noodles)  
1/4 cup diced cooked chicken  
1/4 hard-boiled egg, chopped  
1/16 cup vegetable oil  
1/16 cup green onion, finely chopped  
7/8 cup chicken broth  
1/4 tablespoon fish sauce  
0.3142 g salt  
1/8 teaspoon black pepper

1. **Chicken Steak**
2. **Chicken With Noodles**

1/3 teaspoon butter  
1/4 cup sliced celery  
1/4 cup chopped carrot  
1/8 cup chopped onion  
1/4 small potato, diced  
1/4 teaspoon thyme  
1/4 teaspoon poultry seasoning  
4 (2 1/3 ounce) cans chicken broth  
1/3 teaspoon chicken bouillon  
2/3 ounce egg noodles  
1/3 cup cooked chicken  
1/4 to taste parsley

1. **Chopseuy**
2. **Clam Adobo**

1/2 cup littleneck clams, shelled (fresh or canned)  
1/4 tablespoon garlic, finely minced  
3/4 tablespoon white vinegar  
1/8 teaspoon black peppercorns  
1/4 cup water  
1/2 tablespoon vegetable oil  
1.257 g salt

1. **Couscous with Chicken and Tomatoes**

1/4 chicken, cut into portions  
1 ounce cooked chickpeas (tinned are easiest)  
1/2 clove garlic  
1/4 medium onion  
1/2 carrots  
1 large ripe Tomatoes  
1/4 tablespoon tomato puree  
1/4 ounce chopped parsley  
3 ounces couscous  
1 tablespoon olive oil  
1/4 to taste salt and pepper

1. **Crab in Coconut Milk (Alimango Sa Gata)**

1/4 large dungeness crab (cleaned, shell intact)  
1/4 tablespoon peeled and julienned gingerroot  
1/2 garlic cloves, chopped  
1/4 medium onion, chopped  
1/4 stalk lemongrass, stalk pounded white part only (about 4 cm)  
1/4 teaspoon curry powder (mild or hot depending on your preference) or 1/4 teaspoon curry paste (mild or hot depending on your preference)  
1/4 to taste salt & freshly ground black pepper  
1/4 tablespoon canola oil  
1/2 tablespoon oyster sauce  
3/4 tablespoon vinegar  
1/2 cup thick coconut milk (unfortunately the light coconut milk doesn't go very well with this recipe)  
1/2 cup broccoli florets  
1/8 cup green bell pepper, strips  
1/8 cup julienned carrot  
1/16 cup chopped celery

1. **Creamy Filipino Kababayan**

1/16 cup granulated sugar  
1/8 teaspoon cream of tartar  
1/16 cup softened butter  
12.42 g bread flour  
11.24 g cake flour  
0.7024 g baking powder  
1/16 tablespoon vanilla extract  
1/16 cup warm water  
1/3-2/3 drop yellow food coloring (as needed)  
1 ounce sweetened condensed milk (2 cans)  
1/16 cup vegetable oil

1. **Crema De Fruta**

41 2/3 g ladyfingers  
2 2/3 ounces canned fruit cocktail, drained and set aside juice for the gelatin mixture  
for the Custard Filling  
1/4 cup white sugar  
4.14 g flour  
7/8 egg yolks  
118.3 ml evaporated milk  
1/8 cup water  
Gelatin glazed topping  
1/2 ounce unflavored gelatin (2 packets)  
1/4 cup fruit cocktail syrup  
59.15 ml water  
1 tablespoon sugar  
1/3 tablespoon lemon juice

1. **Daing na Bangus**

2 pcs. Boneless Bangus ( Milkfish ), Butterflied with skin-on

2/3 cup [vinegar](http://cookeatshare.com/ingredients/vinegar)

5.028 g [salt](http://cookeatshare.com/ingredients/salt)

1/4 tsp. freshly ground black [pepper](http://cookeatshare.com/ingredients/pepper)

4 [cloves](http://cookeatshare.com/ingredients/clove) crushed garlic.

4 tbsps. of cooking oil

1. **Dinuguan**

1/4 x (Pork Dinuguan Recipe Ingredients:)

1/4 k. of pork belly, cut into small cubes

87 1/2 g. of pork liver

1 c. of pig’s blood

3/4 chili peppers (siling haba)(long green chilli)

1/4 head of garlic, crushed and minced

1/4 thumb-sized piece of ginger, minced

3/4 onions, halved and sliced thinly

1/4 pouch of sinigang mix good for 1 liter of broth

1/4 bay leaf

1/4 x (salt)

1/4 x (pepper (optional))

3/4 teaspoon. of cooking oil

1. **Eggplant (Aubergine) Adobo**

1 cup diced eggplants, cut in 1 1/2-inch cubes  
1/4 pinch salt (optional)  
1/8 cup vegetable oil  
1/8 cup soy sauce  
1/16 cup red wine vinegar  
1 1/4 garlic cloves, minced  
1/8 teaspoon fresh ground black pepper

1. **Embutido**

1/4 lb ground pork  
1/4 eggs, lightly beaten  
1/4 hot dogs, chopped  
1/8 onion, chopped  
1/8 red bell pepper, chopped  
1/16 cup sweet pickle relish  
1/16 cup tomato sauce  
1/8 cup shredded bread  
0.6284 g salt  
1/8 to taste pepper  
1/8 to taste soy sauce  
1/8 stalk celery, chopped  
1/4 tablespoon powdered milk (optional)

1. .
2. **Empanada**

1/16 cup butter, softened  
1 (1/8 ounce) package cream cheese, softened  
6.21 g sifted all-purpose flour

1. **Ensaymada**

Sponge  
149.1 g all-purpose flour  
3 egg yolks  
1 egg  
2 tablespoons water  
1 tablespoon refined sugar  
1 teaspoon instant yeast  
Dough  
49.68 g all-purpose flour  
1/3 cup refined sugar  
2 tablespoons water  
5.028 g salt  
1/4 teaspoon instant yeast  
1/3 cup butter  
Topping  
melted butter  
grated cheese  
sugar

1. **Sweet and Sour Fish**

1/2-3/4 lb red snapper, whole fish  
1 tablespoon vegetable oil  
1/4 tablespoon salt  
1/16 teaspoon ground pepper  
1/2 tablespoon soy sauce  
1/8 cup apple cider vinegar or 1/8 cup white vinegar  
1/16 water  
1/8 cup brown sugar  
1/4 large chopped onion  
1 1/2 tablespoons minced garlic  
1/8 cup ginger, julienned  
1/8 cup carrot, julienned  
1/8 cup red bell pepper  
1/8 cup scallion, julienned (spring onions)  
1.553 g flour

1. **Escabeche with Papaya**

1/2 cup papayas, cut in strips  
1/4 medium fish  
1/4 large onion, sliced  
1/4 head garlic, sliced thin  
1/4 tablespoon ginger, sliced into strips  
1/4 sweet red pepper, cut in strips  
1/4 hot pepper, cut in strips  
1 tablespoon vinegar  
3/8 cup water  
3/4 tablespoon soy sauce  
2.329 g flour  
1 tablespoon sugar  
1/2 tablespoon lard  
2.514 g salt  
1/4 to taste fat (for frying fish)

1. **Espasol**

9.464 g sweet rice flour  
18.93 g rice flour, toasted until golden brown  
1/8 cup sugar  
1/16 cup coconut milk  
1/16 cup toasted grated coconuts

1. **Beef Stew (Sinigang Na Carne)**

1/3 Tomato, diced  
1/4 onion, diced  
1 garlic cloves, minced  
1/4 lb beef brisket, cut into chunks  
1/8 lb pork, sliced  
1.257 g salt (or to taste)  
2 ounces bok choy, cut into large chunks 1-2 inches (2-3 cups)  
2/3 white radishes, thickly sliced  
1/3 to taste pepper, to taste  
1 (3 1/3 ounce) package frozen string beans  
1/3 teaspoon lemon juice

1. **Corned Beef Hash over Rice**

2 1/2 ounces of libby's canned corned beef  
1/2-5/8 teaspoon vegetable oil  
7/8 garlic cloves, minced (to taste)  
1/4 small onion, sliced into rings (to taste)  
1/4 medium potato, cut into cubes  
1/2 roma tomatoes, diced (to taste)  
1/4 to taste salt and pepper (to taste)  
1/16 cup water  
1/4 cup of freshly cooked jasmine rice

1. **Custard Chiffon Cake**

1/2 cup sugar  
1/2 cup water  
1 (12 ounce) can fat-free evaporated milk  
1 (14 ounce) can sweetened condensed milk  
1 teaspoon vanilla  
3 egg yolks  
2 eggs  
224.8 g cake flour  
1 1/2 cups sugar  
11.24 g baking powder  
1 teaspoon salt  
1/2 cup oil  
8 egg yolks  
3/4 cup orange juice  
1 teaspoon vanilla  
8 egg whites  
1/2 teaspoon cream of tartar

1. **Filipino Vegetable Adobo**

1/2 lb spinach (authentic is kangkong "swamp cabbage") or 1/2 lb mustard greens (authentic is kangkong "swamp cabbage")  
1/8 tablespoon garlic, finely minced  
1/2 tablespoon vegetable oil (original calls for 1/2 cup!)  
1/4 tablespoon fresh lemon juice or 1/4 tablespoon lime juice  
3/4 tablespoon soy sauce  
1.257 g salt   
1/4 to taste fresh ground black pepper

1. **Fish Adobo**

1/2 lb skinless trout fillets, cubed (or similar fish)  
1/4 tablespoon garlic, finely minced  
1/16 cup apple cider vinegar  
1/16 cup water  
1.257 g salt (original calls for 1 tablespoon!)  
1/16 teaspoon fresh ground black pepper  
1/4 small bay leaf (optional)  
1/2 tablespoon vegetable oil

1. **Fresh Lumpia**
2. **Fried Chicken**
3. **Fried Lumpiang Ubod**
4. **Garlic & Chili Prawns**

175 g medium prawns  
1 1/2 tablespoons olive oil  
4 ounces Sprite  
2.514 g salt  
1/2 to taste pepper

Sauce  
3 1/2 garlic cloves, crushed  
1/2 dash peppercorn  
1/2 dash oregano, powder  
1/2 teaspoon curry powder  
1/2 dash ground basil  
5 pieces green chili peppers, minced (siling labuyo)  
1/2 piece red bell pepper, minced  
1/8 cup minced parsley  
1 tablespoon olive oil  
1/2 tablespoon sesame oil  
1 tablespoon oyster sauce  
1 tablespoon red pepper sauce (habanero)  
2 tablespoons honey  
1 tablespoon sugarcane vinegar  
1/2 tablespoon knorr liquid seasoning

1. **Ginamay**
2. **Ginataang Mais**

946.4 ml [coconut milk](http://cookeatshare.com/ingredients/coconut-milk)

1/2 cup [glutinous rice](http://cookeatshare.com/ingredients/glutinous-rice) (malagkit)

1 cup whole kernel corn

143.7 g granulated sugar

1. **Ginataang Munggo**
2. **Giniling na Baboy**
3. **Ginisang Calabasa**
4. **Ginisang Upo**
5. **Goat Caldereta**

226.79 g goat meat, cut into 1 1/2 inch cubes  
3/4 tablespoon distilled white vinegar  
1.676 g salt  
1 tablespoon olive oil  
1 1/4 garlic cloves, peeled and minced  
1/4 large onion, peeled and minced  
1 (1/2 inch) cinnamon sticks  
1/2 bay leaves  
1 teaspoon tomato paste  
1/2 medium potatoes  
1/8 large red bell pepper  
1/4 tablespoon whole black peppercorn  
1/4 to taste fresh ground black pepper

1. [**Grilled Chicken Leg**](http://www.pinoyrecipe.net/grilled-chicken-leg-with-asparagus-and-peas-recipe/)

2 chicken legs-thighs  
marinade  
1/2 teaspoon sugar  
1/2 teaspoon seasoning salt  
1/2 teaspoon paprika  
1/2 teaspoon pepper  
1/2 teaspoon garlic powder  
1/2 tablespoon olive oil

1. [**Grilled Ribeye Steaks with Tomatoes Recipe**](http://www.pinoyrecipe.net/grilled-ribeye-steaks-with-tomatoes-recipe/)
2. [**Grilled Shrimp and tropical Fruit Salsa.**](http://www.pinoyrecipe.net/grilled-shrimp-and-lemon-kebabs-with-tropical-fruit-salsa-recipe/)

1 (1 1/3 ounce) can tropical fruit salad  
1/16 cup cilantro, chopped  
1/8 large jalapeno, seeded and chopped  
1/8 lime (Both juice and zest)  
2 large shrimp, about 1 1/2 pounds,shells removed and deveined

1. **Halo-Halo - Hawaiian Filipino Dessert**
2. **Hot & Sour Shrimp**

149.68 g large uncooked shrimp, peeled,deveined,butterflied  
1 1/4 tablespoons dry sherry  
1/3 tablespoon grated, peeled fresh ginger  
1/4 cup chicken stock or 1/4 cup canned broth  
5/8 tablespoon soy sauce  
5/8 tablespoon catsup  
1/3 tablespoon cornstarch  
1/3 tablespoon rice vinegar or 1/3 tablespoon white wine vinegar  
1/3 tablespoon sugar  
1/3 teaspoon oriental sesame oil  
1/8 teaspoon cayenne pepper  
1 3/4 tablespoons peanut oil  
5/8 tablespoon chopped walnuts  
7/8 bunch watercress, trimmed  
5/8 medium bell peppers, cut into 1-inch squares  
5/8 clove garlic, minced  
2 1/3 green onions, cut diagonally into 1-inch-long pieces

1. **Humba**

283.49 g pork belly, skin on

1/2 [bay leaves](http://www.food.com/library/bay-leaf-163)

43 3/4 ml [vinegar](http://www.food.com/library/vinegar-680)

1/4 tablespoon salted bean curd, mashed

15 ml [soy sauce](http://www.food.com/library/soy-sauce-473)

1/4 teaspoon [fresh ground black pepper](http://www.food.com/library/pepper-337)

18 3/4 g [raw peanuts](http://www.food.com/library/peanut-336), shelled

8 3/4 g [brown sugar](http://www.food.com/library/brown-sugar-375)

1/4 tablespoon minced [garlic](http://www.food.com/library/garlic-165)

1. **Igado**

2 7/8 oz of pork, thinly sliced

7/8 oz of liver, thinly sliced

1 teaspoon of vinegar

2 teaspoons of soy sauce

2 teaspoons of crushed garlic

1 teaspoon of cooking oil

1 teaspoon of chopped garlic

1/6 large onion, chopped

1/6 tomato, chopped

1/6 medium red bell pepper, cubed

1/6 medium green bell pepper, cubed

2 teaspoons of green peas

1/3 small packets of Maggi magic sarap

1/4 teaspoon of peppercorns

1. **Inun-unan na Tilapia**
2. [**Kansi**](http://www.pinoyrecipe.net/kansi-recipe/)
3. **Kari-Kare**

226.796 g pork hocks, cut into 2" lengths  
56.699 g stewing beef, to make a meatier dish (optional)  
1/4 teaspoon salt  
1/3 tablespoon cooking oil  
1/3 clove garlic, minced  
1/4 medium onion, sliced  
1/8 cup achute water (optional)  
1/2 tablespoon peanut butter  
1/3 tablespoon toasted powdered rice (optional)   
1/8 lb green beans  
1/4 medium eggplant, cut into 8 pieces

1. **Karioka (Filipino Chewy Balls) With Sweet Sugar Sauce**

50.47 g mochiko sweet rice flour (glutinous rice flour)  
1/2 cup coconut milk, buy 2 cans  
1/8 cup coconut, sport strings (macapuno)  
1/4 cup brown sugar  
1/4 to taste oil, for frying  
1/4 to taste bamboo skewer (usually four balls onto one skewer) (optional)

1. **Kinilaw**

4 3/8 oz Fresh tuna, cubed

0.06 c. Finely minced ginger

0.06 c. Finely minced onions

3/8 x Lemons (use the sour ones)

1/8 c. Vinigar (use the one which is not so strong and, if possible, dilute with water on a 1 to 1 basis)

1/8 x ( Cayenne pepper and salt to taste)

1. **Kutsinta - Philippines Brown Rice Cake**

37.85 g rice flour  
1/2 cup brown sugar  
177.4 ml water  
1.232 ml lye water  
1/4 to taste freshly grated coconut

1. [**Leche Flan Recipe**](http://www.pinoyrecipe.net/leche-flan-recipe/)

1/4 cup sugar  
59.15 ml water  
Custard  
2 egg yolks  
1 (2 1/3 ounce) can condensed milk  
1/4 pint milk  
1/4 tablespoon vanilla

1. **Lechon Kawali**

340.194 g pork liempo (pork belly)  
1 1/2 garlic cloves, crushed  
1 laurel leaves (bay leaves)  
1/4 teaspoon black pepper  
1/2 to taste salt  
1/2 to taste water, for boiling  
1/2 to taste oil (for frying)

SAUCE  
1 1/2 tablespoons soy sauce  
2 1/2 tablespoons vinegar  
1/2 small onion, minced  
1/2 garlic clove, minced  
1/2 to taste chili pepper (optional)

1. **Lenguas De Gato (Cat's Tongue)**

1/8 cup butter or 1/8 cup margarine  
1/8 cup sugar  
1/16 cup egg white  
24.84 g flour  
1/4 teaspoon vanilla  
1/16 teaspoon salt

1. **Lumpiang Shanghai**

2/3-1 2/3 tablespoon vegetable oil  
2/3 garlic cloves, finely chopped  
1/3 medium onion, finely chopped  
1/3 cup diced pork, cooked  
1/4 cup shrimp, peeled, chopped and cooked  
0.5 (6 ounce) can bamboo shoots, cut into julienne strips  
2/3 cup Chinese cabbage, shredded  
1/4 teaspoon salt  
1/3 cup fresh bean sprout  
5 philippine lumpia skins (can use spring-roll wrappers)  
1/3 head Lettuce (separated into leaves)  
1/3 to taste peanut oil (for frying lumpia)

Lumpia Sauce  
1/8 cup cornstarch  
1/8 cup packed brown sugar  
1/4 cup soy sauce  
118.3 ml water

1. **Maja Blanca (Filipino White Pudding)**

1/2 cup cornstarch  
118.3 ml water  
1/2 cup sugar  
2 cups diluted coconut milk  
1 cup toasted sweetened flaked coconut, topping

1. **Mamon (Filipino Sponge Cake)**

5.619 g cake flour  
1/16 cup white sugar  
0.2341 g baking powder  
1/16 teaspoon vanilla  
1/3 eggs, separated  
1/16 cup vegetable oil  
1/16 teaspoon cream of tartar

1. **Mango Float**

25 g graham crackers (approximately)  
1 (1 1/3 ounce) can Nestle cream  
3/8 large mangoes  
34.4 ml sweetened condensed milk

1. **Meatloaf Manila Style**

113.398 g lean ground beef  
1/8 teaspoon beef bouillon granules  
1/4 cup fresh soft breadcrumbs  
56.699 g ham, chopped  
56.699 g ground pork  
1/16 cup shredded cheddar cheese  
1/2 tablespoon sweet pickle relish  
1/4 egg  
1/4 teaspoon salt  
1/4 dash pepper, to taste  
1/4 teaspoon ground cayenne pepper  
3/4 hard-boiled eggs, shelled  
1/8 cup tomato sauce  
1/4 teaspoon soy sauce  
1/2 teaspoon lime juice  
1/4 medium onion, chopped  
1/4 salt and pepper, to taste

1. **Menudo**

1/8 kg pork tenderloin, cubed  
1/3 medium potatoes, cubed  
1/4 medium carrots, cubed  
1/16 cup raisins  
1/8 medium red bell pepper, diced  
1/8 medium green bell pepper, diced  
50 ml tomato sauce  
10 g liver spread (originally, we use fresh pork liver but since it's very difficult to find a good liver, I substitute)  
1/8 medium onion, chopped  
1/4 garlic cloves, chopped  
5 g grated romano cheese (Parmesan is also good)

Marinade  
1/4 bay leaves  
1/8 cup Sprite (Yes, Sprite.)  
1/2 tablespoon soy sauce  
1/4 tablespoon lemon juice  
1/8 lemon, zest of, only  
1/8 to taste ground black pepper

1. [**Morcon (Meat Roll) Phillipines**](http://www.food.com/recipe/morcon-meat-roll-phillipines-342381)

226.796 g beef flank steak, cut 1/4 inch thick  
1/2 tablespoon margarine  
1/8 cup ground ham  
1/8 cup ground pork  
1/4 egg, well beaten  
3/4 tablespoon cheddar cheese, grated  
1/8 cup sweet pickle relish  
1/2 tablespoon olives, chopped  
1/2 tablespoon lemon juice  
1/4 tablespoon raisins  
1/2 hard-boiled eggs, halved  
1/4 to taste string  
COOKING MIXTURE  
118.3 ml water  
1/16 cup wine vinegar  
1/4 onion, sliced  
1/2 garlic cloves, chopped  
1/4 teaspoon black peppercorns

1. **Mozarella Sticks**

6.21 g flour  
1/8 cup Italian style breadcrumbs  
1/4 eggs  
1/8 tablespoon milk  
56.699 g mozzarella cheese, cut into 3/4 inch x 3/4 inch strips (or you can use string cheese and cut each in half)  
1/8 cup vegetable oil  
1/8 cup jarred pizza sauce or 1/8 cup marinara sauce

1. [**Nilasing na Chicken Salpicao**](http://www.pinoyrecipe.net/nilasing-na-chicken-salpicao-recipe/)
2. **PAKSIW NA ISDA (Boiled Pickled Fish and Vegetables)**

113.398 g bangus or 113.398 g white fish fillets, dressed  
1/8 cup vinegar  
14.79 ml water  
1/4 teaspoon salt  
1/8 inch ginger, crushed  
1/3 piece banana peppers  
1/8 cup bitter melon  
1/8 cup eggplant, sliced

1. **Paksiw na Lechon**

2 tbsp cooking [oil](http://cookeatshare.com/ingredients/vegetable-oil)

2 tbsp crushed [garlic](http://cookeatshare.com/ingredients/garlic)

1 kg left-over lechon, cut into serving pieces

[Salt](http://cookeatshare.com/ingredients/salt) and [pepper](http://cookeatshare.com/ingredients/pepper) to taste

1/4 cup [vinegar](http://cookeatshare.com/ingredients/vinegar)

2 cups lechon liver sauce

236.6 ml [water](http://cookeatshare.com/ingredients/water)

1/4 cup brown [sugar](http://cookeatshare.com/ingredients/brown-sugar)

1/4 cup liver spread

Siling panigang (optional)

1. **Palitaw**

151.4 g sweet rice flour  
118.3 ml water  
1/2 cup grated coconut  
1/2 cup sugar  
59.15 ml water

1. **Pan De Sal**

1/16 cup skim milk (110-115 deg. F)  
1/4 tablespoon unsalted butter (do not use "spreads")  
1/16 egg, lightly beaten  
1/16 teaspoon salt  
1/16 cup sugar  
24.84 g bread flour (4 cups weigh 18 oz)  
1/8 teaspoon bread machine yeast  
1/16 cup breadcrumbs

1. **Pancake**

1/8 egg  
1/8 cup milk  
1/4 tablespoon margarine, melted  
12.42 g cup flour  
1/8 tablespoon sugar  
1.249 g baking powder  
1/16 teaspoon salt

1. **Pancit Bihon**

1 1/2 oz rice vermicelli(bee hon) soaked in water for 20 minutes and drained using collander

1/2 teaspoon oil + 1 1/2 teaspoons oil

2 teaspoons fried chopped bacon

1/6 medium onion chopped

1 cloves grated garlic

3 1/3 pcs medium prawn cleaned and shelled

1/6 x (5 1/4 oz pork but shoulder sliced thinly marinate for 20 minutes in:1 teaspoon rice wine,a dash of pepper and sugar)

1/6 x (5 1/4 oz chicken breast sliced thinly marinate for 20 minutes in:1 teaspoon rice wine,a dash of pepper and sugar)

1/3-3/8 cup chicken broth

1/2 teaspoon of light soy sauce

1/2 teaspoon of thick,dark soy sauce

1/2 teaspoon of oyster sauce

1/3 teaspoon ground white pepper

1/6 teaspoon sugar

1/6 teaspoon sesame oil

1 tablespoon 1 teaspoon fresh Shitake mushroom slices

1 tablespoon 1 teaspoon carrot julienne cut

1 tablespoon 1 teaspoon sweet peas julienne cut

2 tablespoons 2 teaspoons cabbage cut into medium squares

1. **Pancit Canton**

1 kilo [Egg noodles](http://cookeatshare.com/ingredients/egg-noodles)

1/4 kilo chicken breast (cut into strips)

1/4 kilo [chicken liver](http://cookeatshare.com/ingredients/chicken-liver) (cut into bite size)

1/4 kilo chicken gizzard (cut into bite size)

1 medium [bell pepper](http://cookeatshare.com/ingredients/bell-pepper)

1 medium [onion](http://cookeatshare.com/ingredients/yellow-onion)

2 cloves [garlic](http://cookeatshare.com/ingredients/garlic)

1 stalk [celery](http://cookeatshare.com/ingredients/celery) (sliced)

2 tablespoon [soy sauce](http://cookeatshare.com/ingredients/soy-sauce)

1 medium [carrot](http://cookeatshare.com/ingredients/carrot) (sliced into strips)

10 pieces sweet [peas](http://cookeatshare.com/ingredients/green-pea)

10 pieces green beans (sliced)

1 small head wombok (cut into bite size)

1/2 hed cabbage (cut into bite size)

2 tablespoon [oyster sauce](http://cookeatshare.com/ingredients/oyster-sauce)

[chicken stock](http://cookeatshare.com/ingredients/chicken-stock)

salt aend pepper to taste

[calamansi](http://cookeatshare.com/ingredients/calamansi)

1. **Pancit Lomi**

1/8 kg lomi noodles (flat noodles)  
1/2 large onion, chopped  
3 -3 1/2 cups chicken broth  
1 tablespoon cooking oil  
1 tablespoon cornstarch, dipped in water  
1 tablespoon soy sauce  
1/2 to taste salt  
1/4 cup squid  
1/2 cup celery, diced  
1/4 cup mushroom, sliced into strips

1. [**Pancit Malabon**](http://www.pinoyrecipe.net/pancit-malabon-recipe/)
2. **Pancit Molo**

1/6 pkt Wonton wrapper

2/3 oz Pork, grnd

0.04 c. Chicken, cooked, minced fine

1/6 x Egg

0.04 teaspoon Pepper

0.06 c. Water chestnuts, minced fine

1 teaspoon. Spring onion, chopped

1/2 teaspoon. Oil

1 x Garlic cloves, chopped

0.08 x Onion, minced

0.04 c. Shrimp, diced

1 c. Chicken broth

1. **Chicken Sotanghon**

3 tablespoons and 1/2 teaspoon water

1/8 teaspoon salt

1-1/2 ounces chicken legs

1/2 ounce dried shiitake mushrooms

1 ounce bean thread noodles (cellophane noodles)

1 teaspoon olive oil

1/8 onion, chopped

1/4 clove garlic, minced

1/4 teaspoon fish sauce

salt and pepper to taste

1/8 teaspoon achiote powder

1/4 (14.5 ounce) can chicken broth

1/4 green onions, chopped

1. [**Pancit Bam-i**](http://www.pinoyrecipe.net/pansit-bam-i-or-bam-e-recipe/)
2. **Pastillas De Mani**

1 can condensed milk  
1 cup chopped toasted dry unsalted peanuts  
butter  
wax paper

1. **Peanut Squares**

1/8 cup butter  
1/3 cup powdered sugar  
1/8 cup peanut butter  
1/4 cup graham cracker crumbs  
1/8 lb milk chocolate chips

1. **Pinakbet**

1-1/2 teaspoons olive oil

1/8 onion, chopped

3/8 clove garlic, minced

1-1/2 ounces pork loin, chopped

1-1/2 ounces peeled and deveined prawns

salt and pepper to taste

1/8 tomato, chopped

1/2 ounce zucchini, seeded and cut into bite-size pieces

1/2 ounce fresh okra, ends trimmed

1/2 ounce fresh green beans, trimmed

1/2 ounce eggplant, cut into bite-size pieces

1/8 small bitter melon, cut into bite-size pieces

1. [**Barbecued Spareribs**](http://www.pinoyrecipe.net/pinoy-style-barbecued-spareribs-recipe/)

1/4 (4 pound) package pork spareribs, rinsed and patted dry

salt and ground black pepper to taste

3 tablespoons and 1/2 teaspoon water

3 tablespoons and 1/2 teaspoon sweet chili sauce

1. **Pochero**

1-1/2 teaspoons olive oil

3/8 plantains, peeled and quartered

3/8 small potatoes, quartered

1/8 onion, chopped

3/8 clove garlic, minced

11 ounces chicken legs, thighs, and wings

3/8 (4 ounce) link chorizo de bilbao (spicy Spanish semi-cured sausage), quartered

salt and pepper to taste

3/8 tomatoes, diced

1/8 (15.5 ounce) cangarbanzo beans, drained

1/8 small head cabbage, chopped

water to cover

1. **Pollo Sabroso**

2 medium chicken thighs, bone-in and skin on (can sub wings, breast, etc.)  
1/3 tablespoon vinegar  
2/3 teaspoon soy sauce  
1/4 tablespoon sazon seasoning (1 packet)  
1/3 tablespoon adobo seasoning (or to taste)  
1/4 teaspoon garlic powder  
1/4 teaspoon oregano

1. **Polvoron With Cashews (Filipino Shortbread)**

2.809 g all-purpose flour  
1/8 cup powdered whole milk (ex ( Nestle Nido)  
1/16 cup sugar  
1/16 cup melted butter  
1/16 pinch salt  
1/16 cup of crushed cashews (optional)  
1 piece paper, cellophane cut into 5-inchx5-inch squares (will be used for wrapping each Polvoron)

1. **Pork & Noodle Soup**

113.398 g boneless pork sirloin, cut into 1/2 inch pieces  
1/2 garlic cloves, minced  
1/2 teaspoon finely chopped gingerroot  
2 (3 5/8 ounce) cans chicken broth  
118.3 ml water  
1/2 tablespoon soy sauce  
1/2 cup uncooked fine egg noodles  
1/4 medium carrot, sliced  
1/4 small red bell pepper, chopped  
1/2 cup fresh spinach leaves

1. **Pork Adobo**

113.398 g pork shoulder or 113.398 g pork butt, cut into 1-1/2" cubes  
1/16 cup vinegar  
1/3 tablespoon soy sauce  
1/4 teaspoon salt  
1/2 clove garlic, minced  
1/4 small bay leaf  
1/16 teaspoon pepper  
1/4 tablespoon sugar  
29.57 ml water  
1/3 tablespoon cooking oil

1. [**Pork Barbecue**](http://www.food.com/recipe/filipino-pork-barbecue-506590)

907.184 g [Pork butt](http://cookeatshare.com/ingredients/pork-blade-steak) or belly (if using pork belly remove the skin)

1 Cup of [soy sauce](http://cookeatshare.com/ingredients/soy-sauce)

1 Whole [garlic](http://cookeatshare.com/ingredients/garlic) peeled & smashed

1 Small [onion](http://cookeatshare.com/ingredients/yellow-onion) minced

2 [Lemons](http://cookeatshare.com/ingredients/lemon)

1/2 Cup of 7UP

1 Tsp. Ground black [pepper](http://cookeatshare.com/ingredients/pepper)

5 Tbs. Dark brown [sugar](http://cookeatshare.com/ingredients/brown-sugar)

1 Cup of Banana sauce (ketchup)

1. **Pork Chops Royale**

1 piece pork chops  
1/3 tablespoon catsup  
1/4 teaspoon crushed garlic  
1/4 onion, sliced  
1/8 teaspoon salt  
29.57 ml water  
1 (2 7/8 ounce) can sliced pineapple, drained and reserve syrup  
1/8 lb string bean, cut into 3 inch  
MARINADE  
1/4 to taste pineapple syrup  
1/4 to taste soy sauce  
1/4 to taste pepper  
1/3 tablespoon brown sugar

1. **Pork Guisantes (Filipino Pork and Peas)**

1/2 tablespoon oil  
1/4 onion, sliced  
1/2 garlic cloves, minced  
170.097 g lean pork, sliced in small pieces  
1/4 tablespoon soy sauce  
1/2 tablespoon patis (fish sauce)  
29.57 ml water  
1/4 bay leaf  
3/4 ounce tomato paste  
1 (1 1/2 ounce) package frozen peas  
1 (3/4-1 ounce) can pimientos, sliced  
1/4 to taste salt

1. **Pork Hamonado**

151.046 g pork butt or 151.046 g pork loin  
1/3 cup pineapple juice  
1/3 cup pineapple chunks  
1/2 tablespoon soy sauce  
7/8 tablespoon brown sugar  
1/2 tablespoon cooking oil

1. **Grilled Pork Belly**

1 kilo [pork belly](http://cookeatshare.com/ingredients/pork-belly) (liempo) with skin on (pre-cut into 1/2-inch thick)

5 pieces [calamansi](http://cookeatshare.com/ingredients/calamansi)

1 tablespoon ground black [pepper](http://cookeatshare.com/ingredients/pepper)

1/2 head [garlic](http://cookeatshare.com/ingredients/garlic) (minced)

1/2 cup [soy sauce](http://cookeatshare.com/ingredients/soy-sauce)

1. **Pork Patatim (Filipino-Chinese Stewed Pork Leg/Knuckles)**

1/2-2/3 lb pork legs (the pork pata i got from our asian market was already pre-cut)  
1/3 piece star anise (or anise extract)  
1/8 cup soy sauce  
1/3 tablespoon hoisin sauce (optional)  
1/4 to taste oyster sauce (optional)  
236.6 ml water  
1/4 cup brown sugar  
1/8 cup rice wine (optional)  
1/4 to taste sake (optional)  
1/4 teaspoon peppercorn  
1/4 teaspoon sesame oil  
1/4 tablespoon cornstarch  
7/8 piece baby bok choy  
1 1/3 pieces dried shiitake mushrooms

1. **Pork Sinigang**

151.046 g pork ribs, chopped into 1 inch pieces  
1/4 tablespoon minced garlic  
1/8 medium onion, chopped  
1/8 packet sinigang tamarind soup mix (found in international food section)  
384.5 ml water  
1/8 bok choy, chopped in 1 to 2 inch slices  
1/8 daikon radish, chopped in thin round slices (optional)  
1/8 small Tomato, chopped fine (optional)  
1/4 small potatoes, chopped in large chunks (optional)  
1/8 to taste salt

1. **Pork Steak**

1/2 tablespoon canola oil  
1 pork steaks  
1/4 to taste salt and pepper  
1/4 to taste garlic powder  
1/4 large onion, chopped  
1/4 cup fresh mushrooms, sliced or 2 (1 1/8 ounce) cans sliced mushrooms  
2 (2 2/3 ounce) cans cream of mushroom soup  
118.3 ml water  
1 (1/4 ounce) package dry onion soup mix  
1/4 tablespoon Worcestershire sauce

1. **Puto Rice Muffin**

75.71 g rice flour mochiko sweet rice flour  
2.809 g baking powder  
1/4 cup sugar  
1/2 cup coconut milk  
1/4 cup shredded coconut

1. [**Rellenong bangus**](http://www.pinoyrecipe.net/rellenong-bangus-stuffed-milk-fish-recipe/)
2. [**Rellenong Manok**](http://www.pinoyrecipe.net/rellenong-manok-recipe-stuffed-deboned-chicken/)

1 whole chicken, deboned with shape kept  
2 tablespoons calamansi juice  
2 tablespoons soy sauce  
1 1/2 tablespoons sugar

Stuffing  
1/2 kilo ground pork  
1/2 cup bacon, diced  
1 cup ham, diced  
1 can Vienna sausage, drained and sliced  
1/4 cup sweet green peas  
1/4 cup carrots, minced  
1/4 cup breadcrumbs  
1/4 cup pickle relish  
1/4 cup raisins  
1/2 cup cheddar cheese, grated  
5 whole eggs, beaten  
1/2 cup butter  
2 tablespoons soy sauce  
1 tablespoon sugar  
Salt and pepper to taste

1. **Rellenong Talong**
2. **Rice Cakes - Putong Puti**

60 g rice flour  
75 ml water  
32 1/2 g sugar  
2.809 g baking powder  
1/16 teaspoon salt  
1/8 teaspoon eno salt

1. **Sans Rival**

Meringue  
6 egg whites  
3/4 cup granulated sugar  
1 1/2 cups ground cashew nuts  
1 teaspoon vanilla extract  
Frosting  
1 cup confectioners' sugar  
78.85 ml water  
6 egg yolks  
1/2 lb butter  
2 tablespoons rum

1. [**Shrimp Gambas Recipe ( Spicy )**](http://www.pinoyrecipe.net/shrimp-gambas-recipe-spicy/)
2. **Shrimps Sauteed**

1/3 tablespoon butter or 1/3 tablespoon margarine  
151.046 g shrimp, shelled and deveined  
2/3 green onions, sliced  
1/8 teaspoon salt  
1/3 dash pepper  
1/3 tablespoon medium sherry  
2/3 teaspoon lemon juice  
1/3 tablespoon parsley, chopped

1. **Sinigang na Hipon**

8 5/6 oz Shrimp

3 pcs Tamarind (Sampaloc) or 1 pack Sinigang Mix

1/4 big Onion (diced)

3/4 big tomatoes (quartered)

1/2 pieces Radish (sliced)

1/4 bundle Sitaw (Strringbeans)

1/4 x ( 1 bundle Kangkong (cut into 2′′ long)&quot;water spinach, swamp cabbage, water convolvulus, water morning-glory&quot;)

3/4 pieces long green pepper

1 1/4 cups ricewash or water

1/4 x (Salt or Patis (fish sauce))

1. [**Sinigang na Baka**](http://www.pinoyrecipe.net/sinigang-na-litid-ng-baka-recipe/)

1/3 tablespoon canola oil  
1/4 large onion, chopped  
1/3 garlic cloves, chopped  
113.398 g beef stew meat, cut into 1 inch cubes  
1/4 quart water  
1/3 large Tomatoes, diced  
1/4 lb taro root, large chunks  
1/3 jalapenos, sliced  
1/8 lb fresh green beans, rinsed and trimmed  
1/4 radish, sliced diagonally  
1/8 medium head bok choy, cut into 1 1/2 inch strips  
1/4 head fresh broccoli, cut into bite size pieces  
1 (1/4 ounce) package tamarind soup mi

1. [**Sinampalukang Manok**](http://www.pinoyrecipe.net/sinigang-na-manok-or-sinampalukang-manok-recipe/)

453.592 g cut-up [chicken](http://cookeatshare.com/ingredients/chicken)

1 bunch of [string beans](http://cookeatshare.com/ingredients/string-bean)

1 cup [tamarind](http://cookeatshare.com/ingredients/tamarind) leaves

2 medium size [eggplants](http://cookeatshare.com/ingredients/eggplants)

1 green long chilli

2 medium [tomatoes](http://cookeatshare.com/ingredients/tomatoes), quartered

1 [onion](http://cookeatshare.com/ingredients/yellow-onion), chopped

[Fish sauce](http://cookeatshare.com/ingredients/fish-sauce) and [salt](http://cookeatshare.com/ingredients/salt) to taste

1 packet sinigang mix

[water](http://cookeatshare.com/ingredients/water)

1. **Siomai**

66 2/3 g ground beef (pork with shrimps if you want)  
1/4 medium onion, minced  
1/4 spring onions or 1/4 scallions or 1/4 green onion, chopped finely  
1/3 garlic cloves, minced  
1/16 cup carrot, chopped  
1/16 cup jicama or 1/16 cup water chestnut, chopped into tiny bits  
1/8 cup mushroom, chopped into bits  
1/4 egg, slightly beaten  
1/3 tablespoon sesame oil  
1/4 dash ground pepper  
1/4 dash salt  
8 1/3 small wonton wrappers or 8 1/3 small dumpling wrappers

1. **Siopao**

24.84 g flour  
1/16 package active dry yeast  
28.349 g cubed pork loin or 28.349 g chicken thigh  
1/16 cup white sugar  
1/8 teaspoon cooking oil  
1/16 cup lukewarm water  
1/16 cup boiling water  
1/4 hard-boiled eggs  
1/8 green onions  
1/4 teaspoon light soy sauce  
1/4 teaspoon brown sugar  
1/4 teaspoon oyster sauce  
1/16 teaspoon cornstarch, dissolved in 2 t. water  
1/8 clove garlic  
1/8 teaspoon salt  
0.9365 g baking powder

1. **Sisig**

226.796 g pork, ear with jowl (I think this is what they call pisngi)  
113.398 g beef or 113.398 g pork liver  
1/4 onion, chopped  
1/4 head garlic, chopped  
1/16 cup red bell pepper  
1 1/4 pieces red chili peppers  
1/16 cup soy sauce  
1/4 teaspoon lemons or 1/4 teaspoon kalamansi  
1/4 egg  
1/4 to taste mayonnaise (optional)

1. **Spaghetti**

1/8 onion, chopped

1/8 head garlic, minced

1/4 teaspoon vegetable oil

2-1/2 ounces spaghetti

1/8 (14 ounce) jar banana ketchup

salt and pepper to taste

1-1/2 ounces ground pork

1-1/2 ounces ground beef

1 teaspoon white sugar

1/8 (26.5 ounce) can spaghetti sauce

2 teaspoons water

1-1/2 ounces hot dogs, sliced diagonally

2 teaspoons shredded Cheddar cheese

1. [**Squid Estofado Recipe**](http://www.pinoyrecipe.net/squid-estofado-recipe/)
2. **Stir Fry Vegetables**
3. **Sweet and Sour Pork**

1/8 to taste oil, for deep fat frying  
113.398 g pork tenderloin (amount depends on the number of people you are feeding. This also freezes well.)  
6.21 g flour  
1/16 cup cornstarch  
1/16 cup cold water  
1/16 teaspoon salt  
1/8 egg  
1 (2 1/2 ounce) can pineapple chunks (drain but keep the syrup)  
1/8 cup brown sugar  
1/8 cup white vinegar  
1/8 teaspoon salt  
1/2 teaspoon soy sauce  
1/2 carrots, sliced thin  
1/8 garlic clove, finely chopped  
1/4 tablespoon cornstarch  
1/4 tablespoon cold water  
1/8 medium green pepper, chopped

1. [**Sweet and Sour Tilapia Recipe**](http://www.pinoyrecipe.net/sweet-and-sour-tilapia-recipe/)
2. **Tinolang Manok**

340.194 g roasting chickens, cut up  
1/2 tablespoon cooking oil  
1/2 tablespoon fresh ginger, grated  
3/4 garlic cloves, crushed  
1/4 medium onion, sliced  
1/2 tablespoon patis (fish sauce)  
1/4 teaspoon salt  
1 1/4 cups water  
1/2 cup papayas, cut into 1-inch cubes  
1/8 lb pepper leave

1. **Tocino**

226.796 g cubed pork (loin, butt)  
1/4 cup Sprite  
1/4 teaspoon freshly cracked black pepper  
3/4 teaspoon kosher salt  
1/2 tablespoon garlic powder  
1/4 cup sugar  
1/4 to taste red food coloring

1. **Tortang Talong**

1 Japanese eggplants  
1/2 to taste vegetable oil  
1/2 medium onion, diced  
1/2 garlic clove, finely minced  
5 ounces ground pork  
1/2 large plum tomato, cut in small dice  
1/2 tablespoon fish sauce  
2 medium eggs  
1/2 to taste salt and pepper, to taste

1. **Turon (Sweet Fried Banana Spring Rolls)**

1/2 plantains, ripe and each cut lengthwise  
1 spring roll wrappers, non-translucent or 12 egg roll wrappers or lumpia skins  
1/16 cup dark brown sugar  
1/2 slice jackfruit, cut lengthwise (optional)  
1/8 teaspoon cinnamon (optional)  
1/16 cup water  
1/8 teaspoon starch  
1/8 cup oil, for deep frying

1. **Ukoy (Shrimp Patty)**

BATTER  
24.84 g all-purpose flour  
1/4 cup cornstarch  
0.9365 g baking powder  
1/4 teaspoon salt  
1/8 teaspoon pepper  
1/16 cup annatto water  
1/4 cup shrimp broth  
1/4 egg, well beaten  
1/4 to taste cooking oil  
TOPPING  
1/3 cup bean sprouts  
1/4 cup chopped green onion  
1/3 piece tofu, cut into strips  
56.699 g small shrimp, cleaned  
1/4 cup papaya