**Adobo Style Shrimp**

1/2 lb medium shrimp, unshelled  
1/4 cup vinegar  
1/8 cup water  
1/16 cup soy sauce  
2 1/2 garlic cloves, minced  
1/2 tablespoon salt  
1/2 teaspoon pepper  
1 tablespoon cooking oil (or as you see fit)  
1/2 tablespoon sugar  
1 tablespoon scallions, to garnish (optional)

Directions:  
1. Wash shrimp and cut off whiskers. Drain.  
2. Place in pan or wok, add all ingredients except sugar and cooking oil.  
3. Cook shrimp until not quite cooked on MED HEAT, maybe 2-4 minutes depending on your shrimp size.  
4. Drain shrimp (along with garlic). Set sauce aside, and add the sugar.  
5. Heat cooking oil and fry shrimp and garlic together on MED LOW HEAT.  
6. When garlic is lightly browned, return the sauce to the pan and finish cooking shrimp.  
7. [Be sure to not overcook the shrimp-- you can tell if they turn into little O's" instead of C's].  
8. [Note: If you want a spicy "adobo", add 1 tablespoon of hot sauce or 1-2 minced hot peppers of your preference.].  
9. Put on serving platter and garnish with chopped scallions (optional).  
10. Serve with steamed Jasmine rice.

**Adobong Kangkong**

**Arroz Valenciana**

1/3 tablespoon olive oil  
1/2 garlic cloves  
1/4 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)

Directions:  
1. soak both rices for 1 hour  
2. drain  
3. cook garlic and onion in olive oil  
4. add chicken and chorizo  
5. brown  
6. add fish sauce and tomato paste turning so chicken is coated with tomato paste cook 2 minutes  
7. add potatoes and peppers  
8. add sausage  
9. add rices and stock and milk and raisins and safflower if adding  
10. put into baking dish set in pan of water cover with foil bake 350 for 1 hour last 5 minutes add peas cover and bake.

**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

Directions:  
1. preheat oven to 275.  
2. place ribs in a large baking pan.  
3. mix remainder of ingredients in a seperate bowl and pour over ribs.  
4. refrigerate for 1 hour.  
5. bake for 1 hour.  
6. turn heat to 375 and bake for 45 minutes or add to grill and grill until done.  
7. plate and enjoy.

**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

Directions:  
1. Combine mascarpone cheese, whipping cream, condensed milk, and ½ cup of diced avocados in a large mixing bowl.  
2. With an electric mixer, beat all ingredients together until smooth and creamy.  
3. Fold in remaining ½ cup of diced avocados into avocado cream.  
4. Transfer to serving glasses. Cover and refrigerate until ready to serve.  
5. Garnish with diced avocado. (Optional).

**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)

Directions:

1. Cut open kidney and remove the white parts from inside which if left in will give a slight odor.
2. Rub kidney with salt and wash thoroughly.
3. S lice kidley, spleen, and pork tenderloin into 3/4 inch squares as thinly as possible. Set aside.
4. In a pot, put cooking oil then saute garlic, onion, ginger, and patis.
5. When onion turns transparent in color, add the spleen and kidneys, then stir for about 10minutes.
6. Add pork tenderloin and stir for about 2 minutes more then add water and bring to a boil.
7. Season with salt and pepper, then simmer for another 5 minutes.
8. Remove membrane from the brain and cut into 1 inch pieces, add to the soup and then boil for 2 minutes and serve hot.

[**Bagnet**](http://www.pinoyrecipe.net/bagnet-recipe/)

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

1-1.5 kg bangus

1 thumb size ginger, sliced thin crosswise

115 ml soya sauce

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

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

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

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

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

Directions:

1. Clean bangus by removing the scales, removing gills and washing the inside. Pat dry with paper towel.
2. Mix tomato, onion and a third of ginger. Salt and pepper to taste. Cut open the front side of the fish and fill with this mixture.
3. Mix all other ingredients, ginger, soya sauce, and calamansi juice.
4. Place the bangus on a roasting pan lined with aluminum foil large enough to cover the fish when folded.
5. Pour the soya sauce mixture over the fish. Fold the aluminum foil and seal all ends.
6. Bake at 180 C for 60 minutes.
7. Serve with steamed rice.

**Baked Lumpia Rolls**

1/8 lb ground lean pork  
1/8 medium carrot, chopped fine  
1/8 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 garlic cloves  
1/8 teaspoon grated fresh ginger  
1/4 teaspoon soy sauce  
1/8 teaspoon black pepper  
1/8 to taste wonton wrapper, 1 package  
1/8 large egg

Dipping Sauce  
1/16 cup packed brown sugar  
1/16 cup distilled white vinegar  
1/8 teaspoon soy sauce  
1/4 teaspoon water  
1/8 teaspoon cornstarch, mixed with the water  
1/4-1/4 teaspoon freshly grated ginger

Directions:  
1. In a large bowl combine the pork, carrot, onion, water chestnut, bamboo shoots, garlic, ginger, soy sauce and pepper.  
2. Stir mixture until thoroughly combined-at this point you can cover and stick in the fridge over night.  
3. I lay out about 10 wrappers at a time, roll the meat mixture into cigar shapes about finger thickness-be reasonable-and the length of the wrapper.  
4. Roll, brush ends with beaten egg and finish the roll to seal.  
5. Place seam side down on a cookie sheet and repeat until done.  
6. Bake in a preheated 450 degree oven, turning once for around 20 minutes.  
7. They should be cooked through and the wrappers are golden brown.  
8. Serve hot.  
9. You can make these ahead of time and keep cooked lumpia in the fridge for up to 3 days, or frozen up to 4 weeks.  
10. To reheat (thaw if frozen) bake on baking sheet in a 450 oven for 10 minutes-turn rolls once.  
11. Dipping sauce----------------.  
12. In a 3 quart saucepan mix together the brown sugar, vinegar and soy sauce.  
13. Stir over high heat until sugar dissolves.  
14. Mix the cornstarch/water and add to the sugar mixture and stir until mixture boils.  
15. Remove from heat and stir in ginger.  
16. Makes 2/3 cup and you can double.

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

**Beef Caldereta**

1/3 lb beef, cubed  
1/2-2/3 cup water  
1/4 medium onion, chopped  
1/4 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 large bay leaves  
1/2 medium potatoes, sliced  
1/3 medium carrots, sliced  
1/4 to taste salt and pepper

Directions:  
1. Boil the beef until tender, in the water to make a nice beef broth. Add pineapple juice and onion,.  
2. In a separate pan sauté garlic until almost brown. Add to beef and broth.  
3. Add the tomato sauce and tomato paste and allow to simmer for ten minutes.  
4. Add bay leaves, bell pepper, carrots, and potatoes.  
5. Simmer until potatoes and carrots are tender, then add cheese and salt and pepper to taste.  
6. Add optional Tabasco sauce.  
7. Cook until cheese is melted, stir.  
8. Remove bay leaves.  
9. Add water if the mixture is too thick.  
10. Serve hot on individual servings of a bed of cooked rice.

**Beef Egg Rolls**

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

Directions:  
1. Saute garlic and ginger in oil til brown.  
2. Add onion and cabbage. Saute until the cabbage is wilted.  
3. Add mixture to the raw meat, carrots, soy sauce, pepper, and 2 eggs.  
4. Mix.  
5. Make an egg wash with the remaining egg. Brush the edges of the egg roll wrapper.  
6. Put 2T of the filling in the wrapper. Roll up and fry at 375 degrees til brown

**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

Directions:  
1. Preheat oven to 350 degrees F.  
2. In a large bowl, mix together ground beef, carrots, onion, red bell pepper, tomato sauce, cheese, pickle relish, garlic, panko, eggs, salt and pepper.  
3. Mix well.  
4. Place the Reynold's Wrap Foil on a flat surface. Spray with non-stick spray.  
5. Place the meat mixture on the foil and flatten, about 1/2 inch thick. Make sure you have enough space on the sides for sealing.  
6. Place the sliced hotdog and quartered hardboiled egg in the middle of the meat mixture (forming a line).  
7. Grab one end of the foil and fold over towards the middle covering the hotdog and egg. Press down gently to pack in the meat.  
8. Grab the other end of the foil and fold again towards the center, forming a cylinder. Try to make your "meat roll" as compact as possible.  
9. Grab the two ends of the cylinder and give it a twist to seal.  
10. Do the same for the rest of the meat mixture.  
11. Place the meat roll on a shallow baking pan.  
12. Bake in the oven for 1 - 1 1/2 hours, depending on how thick the meat rolls are.  
13. You can take one meat roll out and open it carefully to check for doneness, or you can use a meat thermometer (160 degrees F).  
14. Slice diagonally to serve. About 1/2 inch.  
  
Peach Sauce:  
1. In a small sauce pan, bring 1 cup of water to a simmer.  
2. Add sugar while stirring till dissolved.  
3. Add in peaches, honey, lemon juice, and salt. Stir to coat peaches.  
4. Bring it to a boil and let it simmer for about 20 minutes.  
5. Remove from heat and transfer to a food processor or blender (you can also mash the peaches for chunkier sauce).  
6. Pulse till smooth.  
7. Add parsley and mix.  
8. Drizzle some of the sauce on the Embutido. Place the rest of the Peach Sauce in a bowl for extra sauce.  
Serve with rice and your choice of vegetables.

[**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

Directions:

1.Heat oil in a pan sauté onion, garlic and ginger.

2.Put Beef, salt and pepper in a Pan and stir.

3.Put Brown and white sugar stir well till the sugar melt.

4.Pour Soy Sauce, Beef Broth and Star Anis Let it Simmer for

5. Serve Hot.

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

1/4 lb beef tenderloin, cut into 1/2 inch chunks (or other tender cut)  
1/2 tablespoon olive oil or 1/2 tablespoon canola oil  
1 1/2 cloves garlic, minced (more if you like)  
1/4 to taste salt, to taste  
1/4 to taste fresh ground black pepper, to taste  
1/16 teaspoon paprika  
3/4 tablespoon oyster sauce  
1/16 cup liquid seasoning  
3/4 tablespoon butter or 3/4 tablespoon margarine

Directions:  
1. Combine oil, garlic, salt, pepper, and paprika in a bowl.  
2. Marinate beef chunks in garlic-oil mixture for a couple of hours or more in the fridge.  
3. Saute marinated beef (including marinade) in VERY hot oil.  
4. Keep stirring until beef chunks are browned evenly.  
5. DO NOT lower heat.  
6. Add oyster sauce and liquid seasoning.  
7. Cook a few seconds more; add butter last.  
8. Remove from heat and serve immediately over hot steamed rice.  
9. \*Note:Cooking time should be about 10 minutes or less to keep beef tender.

**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

Directions:  
1. In a nonreactive bowl (non-metal), mix kalamansi juice, soy sauce, and garlic. Taste it, if it's too sour, add soy sauce; if it's too salty, add more juice. Balance out the flavors. Remember you can also adjust near the end of cooking the beef.  
2. Cut up the beef into about 1/4" strips. Pound it with a meat tenderizer (optional).  
3. Season the meat with gound pepper. Add meat to soy sauce mixture and stir to let it soak up the marinade evenly. Let sit in the marinade for at least 30 minutes.  
4. Heat a (non-reactive) skillet. Add one tablespoon of oil. Stir fry the onion rings until translucent and a tiny bit brown on the edges but still with a bit of a crunch. Remove from skillet and set aside.  
5. In the same pan, heat one tablespoon of oil. Pan-fry the beef working in batches, remove after browning on both sides. When all the beef has been browned, pour the marinade into the skillet and bring to a slow boil and simmer for a few minutes or until cooked through. Adjust the sauce with more soy sauce or juice, or some water, to suit your taste. After adding soy sauce always let it cook a little.  
6. Slide the beef slices onto a serving plate, arrange the onion rings on top. Make sure to pour all the rest of the cooking liquid on top (this is great on rice).  
7. The leftovers freeze well.

**Beef With Veggies**

marinade  
1/8 cup soy sauce  
1/16 cup olive oil  
1/4 teaspoon sesame oil  
1/4 tablespoon minced ginger  
1 clove garlic, minced  
1/16 teaspoon hot pepper flakes  
1/3 lb sirloin beef, sliced thin  
veggie  
1/3 teaspoon chopped fresh ginger  
1/2 clove garlic, minced  
1/4 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

Directions:  
1. Mix marinade ingredients together in a gallon size zip lock bag and add beef refrigerate 6-8 hours.  
2. In a large pan or wok heat oil add ginger and garlic follow with broccoli, peas, mushrooms and celery stir fry 3 minutes add 1/2 cup chicken broth and 2 tablespoon of the marinade from the beef, simmer.  
3. Meanwhile add oil to hot large pan and stir fry drained beef strips (discarding the rest of the marinade) till browned about 4 minutes.  
4. Add browned beef to veggies.  
5. Stir in cornstarch and cook till glazed.

**Bibingkang Malagkit**

1/4 cup glutinous rice  
1/4 cup coconut milk  
1/16 teaspoon salt  
1/8 cup brown sugar  
1/8 cup coconut cream  
1/16 cup sugar  
1/4 tablespoon butter

Directions:  
1. Boil coconut milk and rice with salt.  
2. Boil until quite dry.  
3. Lower heat and add brown sugar.  
4. Melt butter and brush bottom of baking pan.  
5. Pour rice mixture in pan.  
6. Pour coconut cream and sugar on top.  
7. Bake for 15 minutes or until golden on top.

**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)

Directions:  
1. In a pan or a wok, sauté garlic, onion, and tomatoes in oil.  
2. When onion is slightly cooked, add pork.  
3. Fry the mixture for 2 minutes until pork turned a little brown, and then add 1/2 cup of water.  
4. Boil until water is almost gone and pork is completely cooked. Then add shrimp paste.  
5. Add chilies.  
6. Pour in the coconut milk, keep stirring. Simmer until mixture is dry.  
7. Season with salt and pepper and serve hot with rice.

[**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)

Directions:

1. Rinse pork heart and lungs, boil for 35-45 minutes or until tender.
2. Cut pork heart lungs into small cubes, must be the same cut for raddish.
3. Heat oil and saute garlic, onion tomato, add bay leaf and paprika.
4. Add pork lungs and heart, pour vinegar (do not stir).
5. Lower heat to low until vinegar is cooked ( taste sauce if vinegar is cooked).
6. Add raddish, carrots, red bell pepper, chili, pepper and salt or patis.
7. Add the broth, cover and simmer until desired amount of sauce.

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

Filling  
5/8 cup milk  
1/8 cup sugar  
1/4 tablespoon 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

Directions:  
1. In a saucepan, simmer milk over low heat until reduced to 2 cups.  
2. Add sugar, butter and vanilla extract; stirring constantly.  
3. Remove from heat.  
4. Beat egg yolks in mixing bowl.  
5. To egg yolks, gradually add milk mixture by spoonfuls, beating constantly.  
6. Stir well to avoid curdling.  
7. Add cashew nuts and continue cooking entire mixture over low heat, stirring constantly, until mixture has consistency of a paste.  
8. Set aside to cool to warm (remaining at spreading consistency).  
9. Preheat oven to 400°F.  
10. Beat egg whites until stiff.  
11. Gradually add 1 cup sugar, beating continuously.  
12. Stir in vanilla.  
13. Line a large cookie sheet with parchment paper greased with butter and spread meringue on top.  
14. Bake until lightly browned and set.  
15. Spread filling evenly on top of meringue and roll into a log.  
16. Brush with butter and brown again in oven.  
17. Remove to rack and cool.

**Breaded Pork Chop**

**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

Directions:  
1. Preheat oven to 375 degrees F.  
2. Put the 1/4 cup water and cornstarch into a saucepan and mix with a spoon to combine.  
3. Stir in the coconut water and sugar and bring to a boil.  
4. Cook, stirring constantly, over medium to low heat until thick.  
5. Add the shredded buco and vanilla and cook 3 more minutes.  
6.Cool buco mixture slightly and put into piepan that has been lined with bottom pie crust.  
7. Top with upper pie crust, seal edges and flute decoratively.  
8. Brush with slightly beaten egg white to glaze (some will be left over- do not use more than necessary), and make a few cuts in the top crust to let steam escape.  
9. Bake at 375 degrees 25 to 30 minutes, or until the crust is golden brown.

**Budbud Pilit**

1/4 cup glutinous rice  
1/4 cup coconut milk, first extract  
1/16 cup sugar  
1/16 teaspoon salt  
1/16 to taste banana leaves

Directions:  
1. Wash malagkit very well. Drain.  
2. Cook with coconut milk, salt, and sugar in a wok, stirring constantly.  
3. When mixture is almost dry, stir to prevent it from sticking to the bottom of the wok.  
4. Reduce the heat, and cover the mixture with banana leaves for a few minutes.  
5. Wrap 2 tablespoon of the cooked malagkit in wilted banana leaves.  
6. Tie in pairs, and steam for about 30 minutes in a big pot.  
7. Serve with hot chocolate or ripe mangoes.

**Buko Pandan**

2/3 cup coconut meat, cut into strings  
1/8 teaspoon pandan extract  
2 (41 2/3 ml) packages cream  
1/4 cup milk  
1 (67 1/2 g) can sweetened condensed milk  
for the gelatin  
2 (15 g) packages unflavored gelatin  
1/2 cup water  
1/4-1/4 tablespoon pandan extract  
7/8 drop green food coloring  
1/8 cup sugar

Directions:  
1. dissolve gelatin and sugar in 1 1/2 cup water, and bring to boil.  
2. add the remaining 1 1/2 cup water.  
3. remove from heat and stir in the pandan essence and food color.  
4. transfer into a flat container and refrigerate until firm (about 2-3 hours).  
5. cut the gelatin into 1 inch cubes.  
6. in a large bowl, whisk together all-purpose cream, milk and sweetened condensed milk.  
7. stir in pandan essence.  
8. drain off all the liquid from the buko meat before adding to the cream mixture.  
9. gently mix in the gelatin.  
10. serve chilled.

**Buko Salad**

5/8 cup coconut meat, grated (or you can buy it canned)  
1 (3 1/8 ounce) can 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)

Directions:  
1. Combine and toss together all ingredients.  
2. Freeze in the freezer.  
3. Take it out and enjoy the cold desert.

**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)

Directions

1. Pour the water in a big pot. Bring it to a boil.

2. Put in the beef shank and marrow bones along with the onion, and peppercorn. Let it simmer for an hour and half to two hours. The long cooking time will ensure that the meat is tender. Use a pressure cooker to lessen the cooking time.

3. Add the corn and simmer for about ten minutes.

4. Add the remaining ingredients.

5. Serve hot with a bowl of steaming rice.

**Calamari**

1/4 cup and 2 teaspoons vegetable oil

1-1/4 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

Direction:

1. Preheat oil in a heavy, deep frying pan or pot. Oil should be heated to 365 degrees F (180 degrees C).
2. In a medium size mixing bowl mix together flour, salt, oregano and black pepper. Dredge squid through flour and spice mixture.
3. Place squid in oil for 2 to 3 minutes or until light brown. Beware of overcooking, squid will be tough if overcooked. Dry squid on paper towels. Serve with wedges of lemon.

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

1 lb medium-sized shrimp

2 tbsps milk

8 tbsps 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)

Directions

1. Wash Shrimp then Peel and devein it.
2. Extract juice from Lemon then marinate the shrimp in lemon juice for 20 minutes.
3. Combine flour, cornstarch, and salt in a mixing bowl then mix well.
4. Add the eggs and milk stir until all the ingredients are well distributed.
5. Heat a frying pan and then pour the cooking oil.
6. When the oil is hot enough, turn the fire to low then dip a piece of shrimp in the batter leave the tail uncovered then deep-fry until the color of the outer part turns dark yellow and the texture becomes crispy.
7. Remove from the pan or fryer then place in a plate with paper towel to absorb excess oil from the Camaron Rebosado.
8. Serve Camaron Rebosado with Sweet Chili Sauce or a Tomato Ketchup or Mayonnaise with finely chop Garlic.

**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 yolks

Directions:  
1. Preheat oven to 325° f.  
2. In large mixing bowl combine cake ingredients.  
3. Mix well.  
4. Pour equally into two large greased rectangular pans.  
5. Bake until top is no longer liquid (approximately 30 minutes).  
6. Mix topping ingredients well and spread evenly on the two cakes.  
7. Bake an additional 20 to 30 minutes.  
8. Cool cakes completely.  
9. Slice each cake into equal squares

**Cebu-Style Roast Chicken**

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

Directions:  
1. Preheat oven to 475°F.  
2. Rinse and pat the chicken dry (this will make the skin crunchy). Set aside.  
3. Wash the spring onions and the lemon grass stalks well. Slice the stalks in half. Set aside.  
4. Sprinkle sea salt and black pepper into the inside of the chicken.  
5. Stuff the chicken with the spring onions and the lemon grass.  
6. Rub the chicken with sea salt, black pepper, and garlic powder. In an oven-safe pan or stoneware, roast the chicken @ 475F for 45 minutes.  
7. Lower the oven temperature to 375F and continue to roast for 30 minutes.  
8. Serve with hot rice and cold Coca-cola.

**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)

Directions:  
1. Cook Rice in a medium-size saucepan with water.  
2. Stir constantly.  
3. When rice is ready, rice should be somewhat transparent and it'll feel thicker as you stir.  
4. Add the balance of ingredients except milk.  
5. Serve in bowls with swirls of milk on top.

**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)

Directions:  
1. Combine all ingredients in a deep glass or stainless steel sauce pan.  
2. Bring to a boil over medium heat, then reduce heat to medium low.  
3. Cover and simmer for about 30 minutes or until the meat is very tender.  
4. Gently turn the meat occasionally during the course of cooking.  
5. Remove the meat from the sauce and pan-fry in a little oil until browned on all sides.  
6. Transfer to a serving platter or bowl and cover with sauce. Serve with warm steamed rice.  
7. While the recipe says to saute the meat after it's cooked, I usually brown the meat before adding the remainder of the incredients. I have no idea what difference this makes, if any.

**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

Directions:  
1. In a wok,heat a 2 tbsp of cooking oil.saute the garlic until a bit brown,then follow the onion.  
2. wait about 10 seconds and pour in chickens,stir until golden brown.follow with potatoes and carrots;stir for about 20 seconds and then put in beans and tomatoes.  
3. pour some water(enough for you to make its sauce) let it boil,and lastly pour in tomato ketchup.when the sauce become thick,turn off the heat.serve.

**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

Directions:  
1. Combine the juices of lemon and lime, divide in 2 equal parts.  
2. Marinate chicken overnight in salt, pepper, garlic, lemon grass, half lime and lemon juice mixture.  
3. Mix marinade with the water that has been used to soak the annato seeds and margarine. Pour the mixture in a saucepan, bring to a rolling boil for 5 to 10 minutes. Adjust seasoning with salt and pepper flakes if desired.  
4. Barbecue chicken over hot coals or grill brushing it with the prepared mixture, cook to desired doneness.

**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

Directions:

1. preheat oven to 350.  
2. heat butter, honey, dijon mustard, and curry together in a pan.  
3. place chicken in a baking dish and pour sauce over chicken.  
4. bake for 50-55 mins.

**Chicken Halang-Halang**

[**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)

Directions:  
1. In a large nonstick pan, heat oil over medium heat. Saute onion, celery, garlic, bouillon cubes, pepper, and tomato for 10 minutes.  
2. Add chicken. Do not add water. Cook for 5 minutes, until heated through.  
3. Add salt, mushrooms, and green beans. Saute 5 minutes.  
4. Add cabbage. Stir well and saute 1 minute. Set aside to cool.  
5. Once mixture is cool, start rolling: Place 1 wrapper in front of you, diagonally (so it looks like a diamond, not a square).  
6. Put about 1/2 cup filling in a rectangular mound in the middle of the wrapper.  
7. Fold bottom point up, and then side points into the middle.  
8. Moisten the top edge with water, and roll the bottom up, until you have a long thin cylinder.  
9. Continue for the other wrappers.  
10. NOTE: Do not make these too wet when you seal them, and lay them out in one layer, not touching each other if possible. Otherwise they will stick to each other, and you'll never get them apart cleanly. Experience talking here. :).  
11. Fry lumpia in several inches of oil heated to 375 degrees F for 4-5 minutes, or until golden brown. Remove from oil and drain on paper towels.  
  
**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  
1/16 teaspoon salt  
1/8 teaspoon black pepper

Directions:  
1. Heat the oil in a skillet and fry the crushed garlic until it is golden brown.  
2. Drain on paper towels, mince into fine pieces and set aside.  
3. Put the Chinese-style noodles (mami) in warm salted water to separate them. If using dried egg noodles, cook in salted, boiling water until the noodles are just tender.  
4. In a saucepan, bring the chicken broth to a boil. Stir in the fish sauce, then add salt and pepper.  
5. Pour the broth into each bowl and garnish with fried garlic.

**Chicken Steak**

**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

Directions:  
1. Melt butter in large pot.  
2. Sauté the celery, carrot and onion for 2 minutes.  
3. Add potato, thyme, poultry seasoning, chicken broth and bouilion.  
4. Bring to a boil.  
5. Add noodles and chicken and cook on low for 20 minutes.  
6. Sprinkle with parsley.

**Chopseuy**

**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  
1/4 to taste salt or 1/4 to taste patis

Directions:  
1. In a 4-quart stockpot, boil shelled clams in garlic, vinegar, peppercorns and water. (Doesn't say for how long, fresh clams until done or precooked canned clams, 10 minutes?).  
2. Heat oil in frying pan.  
3. Remove clams from broth.  
4. Fry clams in oil until browned.  
5. Place clams back into broth and simmer for 10 minutes. Add salt or patis to taste.  
6. Serve hot with sticky rice.

**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

Directions:  
1. Peel and trim the vegetables.  
2. Fry the chicken pieces in half the olive oil until lightly browned.  
3. Add the sliced onion and the chopped garlic, the tomato purée and enough water just to cover the chicken.  
4. Season generously and simmer for 10 minutes.  
5. Add the cooked chick peas, the carrots, cut into batons (lengthwise into quarters), and the tomatoes, cut into 8 pieces each.  
6. Mix the couscous with its own volume of water and the remaining olive oil.  
7. Stir it and leave it to swell up for about 15 minutes.  
8. To cook: place it in a colander or sieve over a pan of boiling water (traditionally its done over the stew but this can be hazardous), steam for 20-25 minutes until swollen and cooked through.  
9. To serve: stir a knob of butter into the couscous and pile in a ring around a large dish.  
10. Spoon the chicken and vegetables into the centre of the dish and pass the sauce separately.  
11. It can have a little chili added to give it extra pungency.

**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

Directions:  
1. In a large casserole over high heat, sauté the ginger, onion, garlic and lemon grass in oil.  
2. Add the crab, season with salt, pepper and vinegar. Cover and cook for 5 minutes or until it changes colour.  
3. Remove crab and cut in 4 equal pieces, put it back in the casserole, then pour the coconut milk, stir constantly, then add the oyster sauce and curry powder. Do not cover. Shake the casserole occasionally to distribute the seasoning evenly as well as to avoid the curdling of the coconut milk. Let it cook for about 15-20 minutes.  
4. Add the bell pepper, carrots, celery, and broccoli, cook for 5 minutes or until crisp.  
5. Adjust the seasoning if necessary.  
6. Serve with steamed rice.

**Creamy Filipino Kababayan**

1/16 cup granulated sugar  
1/8 teaspoon cream of tartar  
1/16 cup softened butter  
1/8 cup bread flour  
1/8 cup cake flour  
1/16 tablespoon 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

Directions:  
1. Combine salt, sugar, cream of tartar and soft butter in the bowl of an electric mixer.  
2. Blend for 4 minutes at lowest speed.  
3. Stir together in a separate bpowl the bread flour, cake flour, and baking powder.  
4. Stir together vanilla, water, yellow color and condensed milk in another small bowl.  
5. Add wet and dry ingredients along with oil alternately to mixer until it forms a smooth batter.  
6. Fill well-greased muffin cups with 1/2 cup batter per hole.  
7. Bake for 22 minutes at 375°F.  
8. Allow to cool for 5 minutes then turn out onto wire racks to finish cooling.

**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  
2/3 tablespoon flour  
7/8 egg yolks  
1/2 cup evaporated milk  
1/8 cup water  
Gelatin glazed topping  
1/2 ounce unflavored gelatin (2 packets)  
1/4 cup fruit cocktail syrup  
1/4 cup water  
1 tablespoon sugar  
1/3 tablespoon lemon juice

Directions:  
1 Custard Filling:.  
2. Combine and stir constarntly sugar, flour, yolks, milk 1/2 cup water in a saucepan (waterbath when heated so it doesn't get burnt) until it thickens and becomes creamy (about 10-15mins). Make sure there are no lumps.  
3. Remove from heat and cool.  
4. Gelatin glazed topping:.  
5. Mix last 5 ingredients in a saucepan, heating and mixing for 5-10mins until dissolved.  
6. Remove from heat and cool.  
7. To assemble:.  
8. Arrange ladyfingers side by side in a single layer on top of a medium sized pyrex dish.  
9. Spread 1/2 of the custard filling on top of first layer making sure to even it out.  
10. Arrange1/2 canned fruits on top of custard.  
11. Repeat layering: ladyfingers, then custard, then fruits.  
12. Pour gelatin mixture on top of the final layer ; completely covering the fruits if possible.  
13. Chill in the fridge until the gelatin is set.  
14. Serve.

**Daing na Bangus**

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

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

1 tsp. [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

Directions

Marinating Instructions:

1. Flatten Bangus with skin on top and place in baking pan (or any flat surface like baking pan)
2. Sprinkle the crushed garlic on all the Bangus surface
3. Now pour in vinegar, then season with pepper and salt.
4. Safely cover and narinate Bangus in the refrigerator overnight to get full flavor.

To Cook:

1. In a hot frying pan, add the 4 tbsps. of cooking oil and heat till it just starts to smoke over medium-high heat.
2. Place the Bangus fillet, skinside down.
3. Lower heat to medium and cook uncovered about 4 minutes each side.
4. Brown the marinade garlic and place it on top of the bangus.
5. Serve Daing na Bangus with rice, and atchara.

**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

Directions:

1. Refrigerate the pigâ™s blood until needed.

2. Heat a heavy casserole.

3. Pour in the cooking oil. When the oil starts to smoke, add the garlic and ginger.

4. Saute until fragrant. Add the pork pieces and cook over high heat until the edges of the pork start to brown.

5. Add the onions, chili peppers, bay leaf and sinigang mix and continue cooking until the onions are transparent.

6. Season with salt and pepper, if using.

7. Pour in just enough water to cover. Bring to a boil, lower the heat, cover and simmer for 30-45 minutes or until the pork is very tender.

8. Add more water, a little at a time, if the liquid dries up before the pork is cooked.

9. Meanwhile, minced the liver and season with a little salt.

10. When the pork is tender and most of the liquid has evaporated, take the pigâ™s blood out of the refrigerator.

11. Transfer to a clean bowl. With you hands, mash solid masses to a pulp. Pour the mashed blood and the liquid into the casserole. Bring to a boil.

12. Cook over medium heat, stirring, for about 5 minutes. Add the minced liver and cook for another minute or two.

Add more salt to taste of if necessary. Serve the dinuguan hot with puto (sweet rice cakes) or steamed rice. Enjoy.!

**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

Directions:  
1. Spread eggplant on paper toweling and sprinkle with salt. Let drain for 30 minutes. Rinse and pat dry.  
2. In a non-stick skillet, fry eggplant in oil until brown and set aside.  
3. In a small saucepan, simmer soy sauce, vinegar, garlic and pepper for 5 minutes.  
4. Add eggplant, cover and cook over low heat for 7 minutes, stirring occasionally.  
5. Serve hot.

**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  
1/8 to taste salt  
1/8 to taste pepper  
1/8 to taste soy sauce  
1/8 stalk celery, chopped  
1/4 tablespoon powdered milk (optional)

Directions:  
1. Combine all ingredients in a bowl.  
2. Mix thoroughly.  
3. Roll mixture in foil and steam for 1 hour.  
4. Let cool.  
5. Chill for 4 hours or overnight.  
6. Slice diagonally.

**Empanada**

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

Directions:  
DAY BEFORE:.  
2. Cream butter and cream cheese together until smoothly blended.  
3. Beat in the flour.  
4. Shape dough into a smooth ball; wrap in foil or cling wrap, and refrigerate overnight or up to a week.  
AT BAKING TIME:.  
6. Remove dough from refrigerator 30 minutes before using.  
7. Start heating oven to 375 degrees Fahrenheit.  
8. Roll chilled dough thin.  
9. Cut with 3 or 4 inch round cookie cutter.  
10. Place small spoonful of filling in center of each round, moisten edges with water.  
11. Fold round over and press edges together.  
12. Bake on ungreased cookie sheet 15 to 20 minutes.

**Ensaymada**

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

Directions:  
1. Combine sponge ingredients in a mixing bowl. Mix until blended and knead until dough is smooth. Shape into ball, cover wit damp cloth and let rise for 2 hours.  
2. Place the dough ingredients except butter in a mixing bowl. Mix until well blended. Add the sponge and the butter. Knead until dough is smooth and elastic. Shape into ball. Place in a bowl, cover with damp cloth and let rise again until double in bulk.  
3 Punch dough and divide equally into 8 pieces. Shape into balls, cover with damp cloth and let rise for 30 minute Roll out each piece thinly into 8 x 5 inch rectangles. Brush surfaces with butter. Roll into long rods and twirl into shape, locking the ends to seal. Place on greased ensaymada molds. Let it rise for 2 hours until doubles in size.  
4. Bake at 325 F for about 10 minute or until light golden brown. Cool slightly and brush with melted butter. Top generously with grated cheese and sprinkle with sugar.

**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)  
1/4 tablespoon sifted flour

Directions:  
1. Clean the fish and slit it open. Let it stand for few minutes and drain well.  
2. Sprinkle fish with 1 tbsp salt.  
3. In a medium skillet, heat the oil and fry the fish until brown. Remove the fish from the pan and set aside.  
4. In the same skillet, sauté the garlic until light brown, then sauté onion.  
5. Add salt and white pepper. Stir in ginger, scallions, carrot and red bell pepper.  
6. Add soy sauce, vinegar, water and sugar. Salt and pepper to taste.  
7. When the mixture boils, add flour to thicken. Then, add the fish.  
8. Cover the skillet and simmer for 5 minutes.

**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  
3/8 tablespoon flour  
1 tablespoon sugar  
1/2 tablespoon lard  
1/2 teaspoon salt  
1/4 to taste fat (for frying fish)

Directions:  
1. Clean fish and sprinkle with salt.  
2. Let stand about 15 minutes and drain well.  
3. Fry in hot oil until brown and set aside.  
4. Saute garlic,ginger,onion and papaya until papaya is half cooked.  
5. Add salt and hot pepper and mixture of vinegar,water,sugar,soy sauce and flour.  
6. Cook until liquid thickens and the papaya becomes tender.  
7. Place fried fish on a platter and pour over it the gravy mixture.  
8. Garnish with sliced red-sweet pepper.

**Espasol**

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

Directions:  
1. Place sugar and coconut milk in a saucepan and boil until thick.  
2. Add toasted shredded coconut and cook for 3 minutes.  
3. Stir in toasted rice flour well and cook until thick.  
4. Remove from pan and divide into 2 parts.  
5. Roll using the rest of the rice flour for rolling.  
6. Slice into ½ inch thick pieces.

**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  
1/4 teaspoon 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

Directions:  
1. Saute onion, garlic, and tomatoes in hot oil in big pot until onion browns.  
2. Add beef, pork, and enough rice wash or cold water to cover the meat.  
3. Bring to a boil, lower heat and simmer until meat is tender (1-2 hours).  
4. Add salt; bring to a boil for 10 minutes.  
5. Simmer, and add cabbage & radishes.  
6. Taste for seasonings and add salt & pepper if needed.  
7. Add more water if necessary and the string beans.  
8. Simmer until veggies are tender.  
9. Just before serving, add lemon juice.  
10. Serve with rice.

**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

Directions:  
1. Place corned beef in a bowl, pull it apart with a fork, and set aside.  
2. In a pan, on medium-low heat, sauté potatoes in oil for about 2 minutes, and season with salt and pepper.  
3. Add garlic, sauté for about 30 seconds.  
4. Add onion rings and sauté for a minute.  
5. Add the tomatoes and sauté for a minute.  
6. Throw in the corned beef and sauté with the other ingredients for 2 minutes.  
7. Season with salt and pepper to taste.  
8. Set heat on low, pour in water, and let the mixture simmer for 2-3 minutes just until the potatoes are perfectly cooked, most of the water is absorbed, and the mixture is slightly moist.  
9. Serve over white rice.  
10. Enjoy!

**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  
2 1/2 cups cake flour  
1 1/2 cups sugar  
3 teaspoons 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

Directions:  
1. Combine ½ cup sugar and ½ cup of water in a frying pan. This will form the latik (caramel topping) layer in the final product.  
2. Caramelize this mixture by stirring constantly over medium heat until it thickens to a thick syrup consistency and turns amber colored.  
3. Pour caramelized sugar syrup into baking pan, and set it aside to cool.  
4. Combine evaporated milk, condensed milk, 3 egg yolks, 2 whole eggs, and 1 tsp vanilla in a sauce pan and stir together. This will form the custard layer.  
5. Cook over low heat stirring continuously until it thickens to a yogurt-like consistency.  
6. Pour the custard over the cooled latik.  
7. At this point start preheating your oven to 350 degrees (Fahrenheit).  
8. Sift the flour, baking powder, salt and 1 cup of sugar together in a medium size mixing bowl.  
9. Make a well in the dry ingredients and add the following in order: oil, 8 egg yolks, orange juice, and 1 tsp vanilla.  
10. Stir this mixture together until smooth.  
11. In another, larger, mixing bowl, combine the egg whites and cream of tartar,.  
12. Whisk the egg white mixture together until it combines and the mixture gets frothy.  
13. Using either a whisk, if you have lots of stamina in your arms, or a hand mixer, continue to rapidly mix the egg whites until peaks begin to form.  
14. Continuing to mix rapidly, slowly add the ½ cup of sugar, just a little at a time.  
15. After sugar is incorporated, continue to mix rapidly until stiff peaks form.  
16. Fold in the yolk mixture to the egg whites until well blended. This mixture will form the chiffon cake layer.  
17. Pour the batter of the chiffon on top of the custard mixture.  
18. Place your baking pan into a larger pan with water; this will allow the cake/custard to steam as it bakes. If your baking pan leaks (for example, if you used a spring-form pan as I did), then you could put it into an oven safe steamer.  
19. Bake and steam in the oven (at 350) for 50-70 minutes until golden brown. When it is done a toothpick inserted at the center of the cake should come out almost clean clean (slightly damp, but no batter or major crumbs).  
20. Remove the cake from the oven and let cool completely before inverting.  
21. Invert after fully cooled; depending on the pan you use, you may notice a depression form in the center; this won't affect the taste, and hopefully someone will comment with a way to avoid it; My only idea is to try using a tube pan, so there is no center to fall.

**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  
1/4 to taste salt (original calls for 1/2 tablespoon!)  
1/4 to taste fresh ground black pepper

Directions:  
1. Wash and sort spinach or greens.  
2. Separate leaves and cut stems into 1-inch lengths.  
3. Saute garlic in oil, and when it is golden brown, add the spinach or greens, lemon or lime juice, soy sauce and salt.  
4. Cover and bring to a boil. Add freshly ground pepper to taste. Serve hot with sticky rice.

**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  
1/4 teaspoon salt (original calls for 1 tablespoon!)  
1/16 teaspoon fresh ground black pepper  
1/4 small bay leaf (optional)  
1/2 tablespoon vegetable oil

Directions:  
1. Combine all ingredients in a saucepan, except oil.  
2. Marinate for one hour. (Traditional method is at room temperature, I put it in the refrigerator.).  
3. On stovetop, bring to a boil.  
4. Cover and simmer for 5 minutes.  
5. Remove fish and set aside.  
6. Boil sauce until reduced to half and set aside.  
7. Heat oil in frying pan and fry fish until browned.  
8. Pour sauce in with fish and simmer for 3 minutes.  
9. Serve hot with sticky rice.

**Fresh Lumpia**

**Fried Chicken**

**Fried Lumpiang Ubod**

**Garlic & Chili Prawns**

175 g medium prawns  
1 1/2 tablespoons olive oil  
4 ounces Sprite  
1/2 to taste rock 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

Directions:  
1. Remove legs and antennaes from prawns.  
2. In a bowl, mix sprite, rock salt, pepper -- add prawns in the marinade, refrigerate for 30 minutes.  
3. For the sauce, heat olive oil in a non-stick pan, saute garlic red and green peppers.  
4. Add oyster sauce, red pepper sauce, honey, vinegar, liquid seasoning, sesame oil, 1 tbsp minced parsley, peppercorn, oregano, curry powder and basil. Whisk until well mixed. Put in a bowl and set aside.  
5. In another non-stick pan, heat olive oil. Stir fry prawns for a minute, then pour 1/2 cup of the marinade.  
6. Let marinade boil and simmer for 5 minutes.  
7. Then pour in garlic & chili sauce -- mix well.  
8. Serve hot!

**Ginamay**

**Ginataang Mais**

4 cups [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

3/4 cup granulated sugar

Directions

1. Combine coconut milk and glutinous rice in a cooking pot then turn on the heat. Let the coconut milk boil.
2. Once the coconut milk is boiling, stir the mixture to prevent the glutinous rice from sticking. Set the heat to low and let the rice cook while stirring once in a while. This will take approximately 12 to 15 minutes.
3. Add the whole kernel corn and cook for 5 minutes.
4. Put-in the sugar and stir thoroughly. Cook for 2 more minutes.
5. Pour on to a bowl and serve

**Ginataang Munggo**

**Giniling na Baboy**

**Ginisang Calabasa**

**Ginisang Upo**

**Goat Caldereta**

1/2 lb goat meat, cut into 1 1/2 inch cubes  
3/4 tablespoon distilled white vinegar  
1/3 teaspoon 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

Directions:  
1. Put the cubed meat into a bowl and add the vinegar, salt and pepper. Set aside for 30-40 minutes.  
2. Drain the meat, saving the liquid, and pat it dry.  
3. In a large heavy sauce pan, heat the oil over medium heat. Put as many cubes o meat into the pan as it will fit without crowding.  
4. Brown the meat on all sides and repeat until all of the meat is browned. Remove meat from pan.  
5. Put the onion and garlic into the pan and cook for 2 minutes., scraping up any pan juices.  
6. Put in black peppercorns, cinnamon stick and bay leaves.  
7. Stir and cook for another minute.  
8. Return the meat into the pan with its accumulated juices, reserved marinade and the tomato paste.  
9. Stir and cook for another minute.  
10. Add 2 cups of waters and bring to boil.  
11. Cover, bring the heat to low and cook for 15 minutes.  
12. Meanwhile, peel the potatoes and cut them into 1 1/2 inch cubes.  
13. When the meat has cooked for 15 minutes, add the potatoes.  
14. Cover, and continue to cook for 45-60 minutes or until the meat is tender.  
15. Seed the bell pepper and cut it into 1/4 inch wide strips.  
16. When the meat is tender add the pepper into the stew.  
17. Stir and cook for another 3-5 minutes.

[**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

Directions:  
1. Mix all marinade ingredients in a zip lock bag add chicken.  
2. Chill and marinade for 4 hours.  
3. Grill chicken on a well oiled grill until well browned on all sides, turning once, 30 to 40 minutes (meat near thigh bones should no longer be pink when tested with the tip of a knife).  
4. FYI.  
5. All grills are different temperatures.  
6. Take advantage of indirect heat --.  
7. If the chicken browns quickly finish over indirect heat.  
8. All grills have hot spots so watch and be sure to move the chicken to spots on the grill so not to burn and completely cook the chicken.  
9. As the time of the year makes grilling quicker or slower. So take care and watch and enjoy you food as it grills.

[**Grilled Ribeye Steaks with Tomatoes Recipe**](http://www.pinoyrecipe.net/grilled-ribeye-steaks-with-tomatoes-recipe/)

[**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

Directions:  
1. Drain the fruit salad, reserving juice. Finely chop the fruit and place in a medium-size bowl.  
2. Add cilantro, jalapeno and juice of 1/2 lime. Stir and refrigerate, covered, until ready to serve shrimp.  
3. Place reserved fruit salad juice, juice of 1/2 lime and zest from the lime in a large resealable plastic bag. Add cleaned shrimp and turn to coat shrimp with marinade.  
4. Refrigerate to marinate for 30 minutes. Heat a grill or broiler.  
5. Grill or broil shrimp 2 minutes per side. season with salt to taste.  
6. Serve shrimp, warm or at room temperature, with salsa on the side.

**Halo-Halo - Hawaiian Filipino Dessert**

**Hot & Sour Shrimp**

1/3 lb 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

Directions:  
1. Combine shrimp, 2 tablespoons Sherry and grated ginger in large bowl.  
2. Cover and refrigerate for 30 minutes.  
3. Mix remaining 2 tablespoons Sherry, chicken stock, soy sauce, catsup, cornstarch, rice vinegar, sugar, sesame oil and cayenne pepper in small bowl.  
4. Heat 2 teaspoons peanut oil in wok or heavy large skillet over high heat.  
5. Add walnuts and stir-fry for 1 minute.  
6. Transfer walnuts to plate using slotted spoon.  
7. Add watercress to wok and stir-fry until just wilted, about 1 minute.  
8. Divide watercress among plates.  
9. Add 2 teaspoons peanut oil, bell peppers and garlic to wok and stir-fry for 1 minute.  
10. Add remaining 2 teaspoons peanut oil, shrimp mixture and onions and stir- fry for 1 minute.  
11. Stir stock mixture, add to wok and cook sauce until clear and thick, stirring frequently, 2 minutes.  
12. Spoon sauce and shrimp over watercress.  
13. Sprinkle with walnuts and serve.

**Humba**

5/8 lb liempo (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)

Directions:

Parboil whole pork belly in about a liter of water for 10 minutes, then cut into 5 equal portions.

Reserve broth.

With a sharp knife, carefully score skin side of each portion making criss-cross slits, approximately 1 cm apart and 0.5 cm deep, then place in a bowl with all the remaining ingredients and marinate in the refrigerator overnight.

The next morning, bring the reserved broth to boil, add pork with remaining ingredients, and cook for 1 1/2 hours, until meat is tender.

**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

Directions:

1. Marinate pork and liver slices in combined vinegar, soy sauce, and garlic for at least 30 minutes.

2. Heat oil and saute chopped garlic, onion, and tomatoes until wilted. Stir in marinated meat and bring to a boil without stirring. Lower the heat and continue simmering until the pork is tender (for about 20 mins).

3. Add bell peppers and green peas, then season with Maggi Magic Sarap and peppercorns. Serve hot.

**Inun-unan na Tilapia**

[**Kansi**](http://www.pinoyrecipe.net/kansi-recipe/)

**Kari-Kare**

1/2 lb pork hocks, cut into 2" lengths  
1/8 lb 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

Directions:  
1. Place hocks or oxtail pieces in a large pot.  
2. Add enough water to cover.  
3. Bring to boil, lower heat and simmer for 1-1/2 hours or until tender.  
4. If using achute water, soak 1 tablespoon of achute seeds in water for 30 minutes.  
5. Squeeze seeds between your thumb and finger tips until the water turns red.  
6. Strain and set red water aside.  
7. OR Heat 2 tablespoons oil, saute achute seeds in oil until oil turns red, discard seeds.  
8. Use oil for sauteing rest of ingredients.  
9. Heat oil in a skillet and saute garlic and onions.  
10. Add cooked meat and 2 cups of the broth.  
11. (Save the rest of the broth for other uses.) Add salt and achute water.  
12. Simmer for 15 minutes.  
13. Stir in peanut butter and toasted rice powder, bring back to simmer cook, stirring for 5 minutes.  
14. Add green beans and eggplant.  
15. Cook 10 minutes or until vegetables are tender, stirring occasionally.  
16. Correct the seasonings.  
17. Serve with hot rice and bagoong, plain or sauteed.

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

1/3 cup 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)

Directions:  
1. DOUGH: Mix 2 cups of mochiko and 2 cups of coconut milk together. Mixture will be very wet. Add macapuno to the dough.  
2. Make into 1" to 1 1/2" balls and deep fry. (TIP: while forming, using two spoons. Then, immediately put into frying pan).  
3. SAUCE: Boil 1 cup coconut milk and brown sugar until sticky. Dip karioka into the sauce and eat or pour/drizzle the sauce on the karioka. Skewer. Some people don't like their karioka sweet so they just roll/dust brown sugar on top of the karioka while its hot.

**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)

Directions:

1. Rinse the fish with water once and with vinigar once but swiftly. Put in a bowl. Sprinkle on top the ginger and the onions. Squeeze out the juice of 2 lemons on the mix. Add in the Vinigar, the cayenne pepper (crushed) and salt to taste. Mix everything slowly so you do not crush the fish. Decorate with slices of lemon on top.
2. NOTE: In some parts of the country, they use the local coconut wine (tuba)
3. instead of vinigar. If you use a stronh vinigar it will cook the fish almost right away as soon as you pour it over the dish. The idea is not to cook the fish entirely. It should still be pinkish inside so as to keep it soft and tasty
4. This dish goes perfectly well with Tuna, Mackerel, Cod or possibly any meaty fish.

**Kutsinta - Philippines Brown Rice Cake**

1/4 cup rice flour  
1/2 cup brown sugar  
3/4 cup water  
1/4 teaspoon lye water  
1/4 to taste freshly grated coconut

Directions:  
1. In a mixing bowl, combine all the ingredients and mix well.  
2. Pour into muffin cups, until half full.  
3. Steam in a large pan with a cover; the water should be 2 inches deep.  
4. Cook for 30 minutes or until a toothpick inserted comes out clean.  
5. Add more water if needed until cooking is done.  
6. Remove from the muffin pans and serve with freshly grated coconut.

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

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

Directions:  
1. Caramel:.  
2. Put sugar and water in a saucepan. Caramelize on high heat. Line loaf tin with caramel. Be sure to line the sides of the pan.  
3. Custard:.  
4. Blend all ingredients in a blender. Pour mixture into caramel lined loaf pan.  
5. Cover with aluminum foil. Place tin in a larger baking pan half filled with water. Place pan in pre-heated oven at 375 degrees, and bake flan for about 1 hour or until firm.  
6. Place serving dish over top of loaf pan, and invert. Flan will easily plate, and the caramel provides a wonderful sauce.

**Lechon Kawali**

3/4 lb 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)

Directions:  
1. Cut the pork belly into serving pieces then combine with the garlic, peppercorn,laurel leaves, salt and water in a pan.  
2. Bring to a boil and simmer for 35-45 minutes or until skin is tender.  
3. Drain, cool and air dry.  
4. Deep-fry liempo pieces in batches until golden brown and blisters appear on skin.  
5. Mix all the sauce ingredients.  
6. Enjoy!

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

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

Directions:  
1. Cream the butter and sugar.  
2. Add egg whites gradually, beating well after each addition.  
3. Add the salt and vanilla.  
4. Add flour gradually and mix well.  
5. Using a cake decorating tube, form dough into oblong, tonguelike shapes.  
6. Bake in 375 degrees for 10 minutes or until golden brown.  
7. Remove and let cool.  
8. Store in airtight jars or store in freezer.

**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  
1/2 cup water

Directions:  
1. Prepare sauce: Combine all sauce ingredients in a small saucepan. Stir over medium heat until slightly thickened.  
2. Heat 2 TBSP oil in a wok or large skillet. Add garlic and onion; saute until transparent. Add pork, shrimp, bamboo shoots, cabbage, and salt. Stir-fry 2 to 3 minutes, adding more oil if needed. Stir in bean sprouts; keep warm.  
3. Keep wrappers covered until used. Top each wrapper with a lettuce leaf and 1 to 2 tablespoons filling; fold end of wrapper over stem-end of lettuce. Roll wrapper and filling, with some of the lettuce and filling extending from open end of wrapper.  
4. In wok or skillet, heat about 1" of peanut oil to 375ºF. Fry lumpia, 2 or 3 at a time, until golden brown, turning frequently. Drain lumpia on paper towels.  
5. Arrange filled wrappers on a platter. Serve with Lumpia Sauce.

**Maja Blanca (Filipino White Pudding)**

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

Directions:  
1. Lightly grease an 8" square or round pan with vegetable oil and set aside.  
2. In a non-stick pan over medium heat, bring coconut milk and sugar to a gentle boil, blending well.  
3. In a small bowl, mix cornstarch and water throughly until smooth. Slowly add this mixture, stirring fast until thickened (about 2-4 minutes) and fully cooked. Make sure to stir continuously or it may scorch on the bottom.  
4. Transfer into the prepared pan and let cool until firmly set. Slice diagonally into serving pieces.Sprinkle toasted coconut topping on maja just before eating to retain the crunch.

**Mamon (Filipino Sponge Cake)**

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

Directions:  
1. Preheat oven to 350°F.  
2. Sift flour and baking powder in bowl; set aside.  
3. In a another large bowl, beat egg white and cream of tartar until meringue-like but not stiff.  
4. Gradually add sugar while beating. Then, add vanilla and vegetable oil.  
5. Add egg yolks one at a time and continue beating.  
6. Add cake flour and baking powder and continue mixing.  
7. Line muffin pans with paper cups and pour mixture about 2/3 full.  
8. Bake 12 to 15 minutes or until golden brown. Finished when toothpick comes out clean.

**Mango Float**

25 g graham crackers (approximately)  
1 (1 1/3 ounce) can Nestle cream  
3/8 large mangoes  
1 (1 1/4 ounce) can sweetened condensed milk

Directions:  
1. Slice mangoes into thin wedges.  
2. Combine sweetened condensed milk, nestle cream, and mango.  
3. Layer the graham crackers in a square glass pan or other container.  
4. Put on the crackers a layer of the filling of mangoes, cream, and condensed milk.  
5. Repeat by putting layers of graham crackers, and filling until you've used it all. It should be topped with graham crackers after the final layer.  
6. Put it in the refrigerator to thicken and chill overnight. You can also put this desert in the freezer and it tastes great as a frozen treat.

**Meatloaf Manila Style**

1/4 lb lean ground beef  
1/8 teaspoon beef bouillon granules  
1/4 cup fresh soft breadcrumbs  
1/8 lb ham, chopped  
1/8 lb 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

Directions:  
1. Preheat oven to 350 degrees F.  
2. Mix together beef, beef bouillon, and bread crumbs.  
3. For the filling: combine the ham, pork, cheese, pickle, raw egg, salt, dash of pepper, and cayenne pepper.  
4. Grease a loaf pan well.  
5. Make a layer of half of the beef mixture and cover with half of the filling.  
6. Press hard boiled eggs half-way into meat.  
7. Cover with remaining filling and the rest of the beef mixture.  
8. Tap pan lightly to loosen meatloaf and invert over greased shallow baking dish.  
9. In a small bowl, combine the tomato sauce with soy sauce and lime juice, add onions, and a pinch of salt and pepper to taste.  
10. Pour into the baking dish with the meatloaf.  
11. Bake for 1 1/2 hours at 350 degrees F, basting occasionally and adding a bit of water to the sauce, if necessary, to avoid drying up.

**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

Directions:  
1. Combine all marinade ingredients. Divide the marinade in halves. Save half. Add pork cubes on the other half with the bay leaf and marinate for at least 30 minutes.  
2. Remove pork from the marinade, drip dry.  
3. Sauté garlic and onion, add pork and the unused half of the marinade and bay leaf, simmer uncovered, reduce the liquid to half.  
4. Add fresh pork liver if you prefer the fresh ingredient, cover and cook.  
5. Add tomato sauce, liver paste (if this is what you're using), carrots, potatoes and raisins, simmer stirring occasionally.  
6. Add peppers and adjust the seasoning.  
7. Add the grated cheese, let it melt, stir and distribute evenly. Serve hot.

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

1/2 lb 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  
1/2 cup water  
1/16 cup wine vinegar  
1/4 onion, sliced  
1/2 garlic cloves, chopped  
1/4 teaspoon black peppercorns

Directions:  
1. Spread steak out flat. Spread margarine over steak. Combine remaining ingredients except cooked eggs.  
2. Spread mixture on the steak. Place eggs 2 inches apart on meat mixture; roll as you would a jelly roll and tie with string.  
3. In a large pot, mix cooking mixture. Add steak on top and cook one hour at medium heat until meat is tender.  
4. Remove meat to platter. Strain cooking mixture and serve as a gravy over sliced portions of the meat.

**Mozarella Sticks**

1/16 cup flour  
1/8 cup Italian style breadcrumbs  
1/4 eggs  
1/8 tablespoon milk  
1/8 lb 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

Directions:  
1. Whisk eggs and milk together.  
2. Coat each piece of cheese with flour, then dip in egg and then roll in bread crumbs.  
3. Dip in egg and crumbs again.  
4. Heat oil in skillet and cook sticks for about a minute on each side, or until golden and before cheese starts to leak.  
5. Drain on paper towels.  
6. Serve with sauce for dipping.

[**Nilasing na Chicken Salpicao**](http://www.pinoyrecipe.net/nilasing-na-chicken-salpicao-recipe/)

**PAKSIW NA ISDA (Boiled Pickled Fish and Vegetables)**

1/4 lb bangus or 1/4 lb white fish fillets, dressed  
1/8 cup vinegar  
1/16 cup 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

Directions:  
1. Cut fish into 4 slices.  
2. Place fish in a teflon or porcelain coated skillet.  
3. Add all other ingredients, except ampalaya and eggplant, cover and bring to a boil.  
4. Let simmer about 10 minutes, turning fish once to cook evenly.  
5. Transfer to a covered dish and store in the refrigerator to"age" for 2 days.  
6. Reheat over moderate heat just until heated enough before serving.  
7. Add ampalaya and eggplant during the last five minutes of cooking.

**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

1 cup [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)

Directions

1. Heat cooking oil. SautÃƒÂ© garlic and onion until limp.
2. Stir in left-over lechon and cook for 5 minutes.
3. Season with salt and pepper to taste.
4. Pour in vinegar. Do not stir until boiling. Add liver sauce and water.
5. Cover and bring to a boil. Add sugar and liver spread.
6. Simmer for another 5-10 minutes until sauce slightly thickens.
7. Add siling panigang if desired.

**Palitaw**

1 cup sweet rice flour  
1/2 cup water  
1/2 cup grated coconut  
1/2 cup sugar  
1/4 cup water

Directions:  
1. Mix rice flour and ½ cup water well.  
2. Form into small balls and flatten with fingers to form into ovals.  
3. Boil 1 ½-quart in a pot.  
4. Drop in boiling water 2 at a time.  
5. Skim when they float and drop in cold water.  
6. Drain and roll in mixed grated coconut and sugar.  
7. Serve right away.

**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  
1/4 cup bread flour (4 cups weigh 18 oz)  
1/8 teaspoon bread machine yeast  
1/16 cup breadcrumbs

Directions:  
1. Microwave milk on High for 30 seconds; Warm uncracked egg to room temperature by placing in hot water for 60 seconds, then beat lightly; Melt or soften butter to room temperature.  
2. Select "Dough" cycle; Add all ingredients, EXCEPT for breadcrumbs, in the order your machine requires.  
3. First Rise: When the machine is done kneading, the dough will be sticky (gooey dough means moist pan de sal); Place dough in a bowl greased with Pam spray and spray top of dough with more Pam; Cover and let rise in a warm place for 45 minutes, or until doubled in volume (To test: gently poke dough with two fingers; if it leaves an impression without springing back, it is doubled).  
4. Second Rise: Gently deflate dough with your fist, then use a plastic spatula to divide dough into 24 ovals and roll them in the breadcrumbs.  
5. Line up ovals in a 9x13" ungreased cake pan with the rolls touching; that way, the pan de sal use each other for height support and not spread out like ciabatta; Let rise a second time for 30 minutes; Meanwhile, preheat oven to 375 deg. F.  
6. Bake for 15 minutes, or until tops are golden brown.

**Pancake**

1/8 egg  
1/8 cup milk  
1/4 tablespoon margarine, melted  
1/8 cup flour  
1/8 tablespoon sugar  
1/3 teaspoon baking powder  
1/16 teaspoon salt

Directions:  
1. Beat egg until fluffy.  
2. Add milk and melted margarine.  
3. Add dry ingredients and mix well.  
4. Heat a heavy griddle or fry pan which is greased with a little butter on a paper towel.  
5. The pan is hot enough when a drop of water breaks into several smaller balls which 'dance' around the pan.  
6. Pour a small amount of batter (approx 1/4 cup) into pan and tip to spread out or spread with spoon.  
7. When bubbles appear on surface and begin to break, turn over and cook the other side.

**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

Directions:

The ingredients have been scaled to 1 servings. These directions are for 6 servings.

Heat a saucepan,put 1 tbsp oil and fry the bacon until brown.Set Aside

Add 3 tbsp oil to the sauce pan and caramelized onion then add garlic

Saute until aroma comes out then add the pork slices,cook stir frying for 10 minutes

Add chicken and prawn,saute for 10 minutes.

Then add in rice vermicelli,fried bacon,shitake mushroom,chicken broth,light soy sauce,thick and dark soy sauce,oyster sauce,ground pepper and sugar.

Cook in medium heat for about 10 minutes

Then add the veggies:carrot,cabbage and sweet peas.

Cook for another 5 minutes or until the rice noodle is cook.

Drizzle with sesame oil

Serve hot with Lumpiang Shanghai and soy calamansi dipping.

**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)

Directions:

1. Heat some oil in a wok and saute garlic and onions. Add in all chicken meat and stir fry.
2. Season with soy sauce, oyster sauce and pepper. Pour in stock and boil over high heat.
3. When it starts to boil add in the dried egg noodles. Lower the heat and let simmer until noodles get tender and cooked. Depending on your noodle brand just eyeball if it would need some more stock or not to cook.
4. Adjust seasoning to your taste if it needs some more.
5. Add in the veggies allowing the heat of the noodles to cook them till their just a bit wilted yet still crunchy.
6. Serve with calamansi on the side

**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

Directions:  
1. Saute garlic and onion, when brown add squid and mushrooms.  
2. Add soy sauce and stir for 2 minutes.  
3. Add 1/2 cup waterr and simmer until water is almost dry.  
4. Add broth. Cover and let boil for 10 minutes.  
5. Drop in noodles,celery.  
6. Let boil for 3 minutes and thicken with dissolved cornstarch. Put off the heat.

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

**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

Directions:

1. Mix first seven ingredients for wonton filling. Wrap in wonton wrapper. Set aside. Saute/fry garlic, onion and shrimps in oil. Pour in broth and bring to a boil. Drop wontons into broth. Season with soy sauce and pepper.
2. Cover and boil gently for15 min.
3. Serving Ideas : serve with crusty bread and salad

**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

Directions:

1. Bring 2 cups of water with 1 teaspoon salt to a boil in a pot; cook the chicken in the boiling water until until no longer pink in the center and the juices run clear, about 10 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Reserving the liquid, remove the chicken and allow to cool before removing the meat from the bones and shredding with two forks. Discard the skin and bones.
2. While the chicken cools place the shiitake mushrooms in a bowl and pour enough warm water over them to cover completely; allow to soak until pliable, about 30 minutes. Remove from the water, slice, and set aside. Place the bean thread noodles in the water and add more warm water if needed to cover; allow to soak until soft, about 10 minutes. Drain. Cut the noodles if desired.
3. Heat the olive oil in a skillet over medium heat; cook and stir the onion and garlic until softened, about 5 minutes. Add the achiote powder and continue to cook and stir until the mixture is well coated with the red-orange color. Stir the shredded chicken meat, sliced shiitake mushrooms, and fish sauce into the mixture; season with salt and pepper to taste. Allow the mixture to cook about 5 minutes before pouring the reserved liquid from cooking the chicken and the chicken broth into the mixture. Bring to a boil for 5 minutes. Add the noodles and cook another 5 minutes. Garnish with the green onion to serve.

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

**Pastillas De Mani**

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

Directions:  
1. Combine all ingredients and cook in a saucepan over medium heat, stirring often until paste-like in consistency.  
2. Then transfer into buttered pan and spread to ½ inch thick.  
3. Let cool and cut into pieces.  
4. Cut wax paper and place pieces on individual paper and wrap.

**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

Directions:  
1. Melt butter.  
2. Remove from heat and add sugar, peanut butter, and graham crackers.  
3. Mix all these ingredients together and then spread mixture in a greased 9 x 13 inch pan.  
4. Melt chocolate chips in double boiler (I do it very carefully in the microwave) and pour on top; chill.  
5. Cut into squares.  
6. (HINT: Do not wait until they are fully chilled to cut because the chocolate topping gets too hard and will crack.).

**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

Directions:

1. Heat the oil in a large pot over medium heat; cook and stir the onion and garlic in the hot oil until tender, about 5 minutes. Stir in the pork and cook until completely browned, 5 to 7 minutes. Stir the shrimp into the mixture; season with salt and pepper. Continue cooking until the shrimp turn pink, about 5 minutes. Add the tomato to the pot, cover, and let cook 5 minutes. Stir the zucchini, okra, green beans, eggplant, and bitter melon into the mixture; cover, and cook until the vegetables are all soft to the touch, about 10 minutes more. Serve hot.

[**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

Directions:

1. Preheat an oven to 350 degrees F (175 degrees C).
2. Season the spareribs with the salt and pepper. Pour the water into the bottom of a large baking dish and lay the spareribs in the dish; cover with aluminum foil.
3. Bake in the preheated oven for 30 minutes; pour about half the chili sauce over the meat, cover, and return to oven. Brush the ribs with more chili sauce every 5 minutes, and continue cooking until the meat pulls away easily from the bone, about 30 minutes more. Serve hot or cold.

**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

Directions:

1. Heat the olive oil in a large pot over medium heat; fry the plantains and potatoes in the hot oil until crisp on the outside, 5 to 7 minutes. Remove from the pot and set aside, keeping the oil in the pot.
2. Cook and stir the onion and garlic in the hot oil until the onion is translucent, 5 to 7 minutes. Add the chicken and chorizo; season with salt and pepper. Cover the pot and cook for 5 minutes.
3. Pour enough water over the chicken to cover completely; bring to a simmer and cook for 10 minutes. Add the tomatoes, cover, and cook another 10 minutes. Stir the plantains, potatoes, garbanzo beans, and cabbage into the mixture. Cook covered until the cabbage is wilted and everything is hot, about 5 minutes more. Serve hot.

**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

Directions:  
1. In a small bowl, stir together the vinegar and soy sauce. Rub over chicken and turn to coat.  
2. In another small bowl, mix together the sazon, adobo, garlic powder and oregano. Season thighs with the mixture; let chicken marinade at least 20 minutes or overnight.  
3. Broil, bake or grill until chicken is cooked through.

**Polvoron With Cashews (Filipino Shortbread)**

1/8 cup 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)

Directions:  
1. If you want to make it with cashews: If you haven't done so already, crush the cashews. I like to crush it to the point where about half of it is almost powder and the rest is in small pieces. Over medium heat, melt a sliver of butter and toast the crushed cashews stirring occasionally until golden brown.  
2. Using a large skillet, toast the flour over medium to low heat. You want to make sure that you are stirring it continuously to avoid burning. Be patient! This can take up to 20-30 minutes. Just continue until the flour is tan/beige in color. Once toasted, remove from heat and allow it to cool completely.  
3. Sift cooled toasted flour with the pinch of salt into a large mixing bowl.  
4. In another large mixing bowl, sift together the powdered milk and the sugar.  
5. Add the flour mixture into the powdered milk/sugar mixture and stir well.  
6. Once combined, sift all the ingredients together back into the other large bowl (the one that previously held the flour).  
7. Pour in the melted butter into the mixture and stir well. The texture will be like lightly damp sand.  
8. If you have a molder, simply fill the mold with the mixture and press firmly with the back of a spoon. Release the shaped polvoron and set aside and repeat.  
9. If you don't have a molder (like me), use a mini cupcake pan:.  
10. Fill the mini cupcake pan with the mixture and press with the back of a spoon. If you want a completely flat surface on top, you can use the cap of a bottle. Once all cupcake holes are filled, place a tray (or a cutting board) big enough to cover the whole tray and carefully flip it over. The result will be perfectly shaped biscuits. If it doesn't come out, you can try using a meat pounder and lightly hit the tray when it's flipped over.  
11. Once you have molded all of the Polvorons, stack and store into an airtight container. Freeze for a couple of hours and remove.  
12. If you want to, wrap each Polvoron individually with the cellophane paper.

**Pork & Noodle Soup**

1/4 lb 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  
1/2 cup 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

Directions:  
1. Spray 3-quart saucepan with cooking spray; heat over medium-high heat. Add pork, garlic and gingerroot; stir-fry 3 to 5 minutes or until pork is brown.  
2. Stir in broth, water and soy sauce. Heat to boiling; reduce heat. Simmer uncovered 5 minutes. Stir in noodles, carrot and bell pepper. Simmer uncovered about 10 minutes or until noodles are tender.  
3. Stir in spinach. Cook until heated through.

**Pork Adobo**

1/4 lb pork shoulder or 1/4 lb 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  
1/8 cup water  
1/3 tablespoon cooking oil

Directions:  
1. Combine all ingredients except cooking oil in a pot and let stand for at least 30 minutes.  
2. Simmer covered for 1 hour or until meat is tender.  
3. Drain and reserve the sauce.  
4. Heat cooking oil in a skillet.  
5. Brown meat on all sides.  
6. Transfer to a serving dish.  
7. Pour off all remaining oil from skillet.  
8. Add reserved sauce and cook for a minute or two scraping all browned bits sticking to pan.  
9. Pour sauce over meat and serve.

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

2 Lbs. of [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)

Directions

1. Soak bamboo skewers in water overnight to avoid splitting and burning before using.
2. Cut pork into ½ thick x 1 inch wide x 1 ½ inch long pieces. Slide pork onto skewers and set aside.
3. In a large bowl combine soy sauce, garlic, onion, juice of 2 lemons, 7-UP, ground black pepper, dark brown sugar, banana ketchup, and msg. Using a whisk mix and dissolve ingredients really well and pour marinade mixture onto the pork.
4. Cover and set in the fridge at least overnight or up to 2 days. Barbecue over hot coals or gas grill until pork is done. Serve with your favorite dipping sauce and enjoy your BBQ.

**Pork Chops Royale**

1 piece pork chops  
1/3 tablespoon catsup  
1/4 teaspoon crushed garlic  
1/4 onion, sliced  
1/8 teaspoon salt  
1/8 cup 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

Directions:  
1. Marinate pork chops for 1 hour.  
2. Grill and brush with oil until brown; set aside.  
3. Sauté garlic and onion in a skillet.  
4. Pour water, salt and catsup.  
5. Add pork chops.  
6. Simmer for 30 minutes or until tender.  
7. Remove pork chops from skillet.  
8. Add and stir fry string beans in the same skillet.  
9. Add 3 tbsp water and cook until tender; set aside.  
10. Garnish each pork chops with 1 sliced pineapple.  
11. Place string beans on the side.  
12. Pour sauce over meat and string beans.

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

1/2 tablespoon oil  
1/4 onion, sliced  
1/2 garlic cloves, minced  
3/8 lb lean pork, sliced in small pieces  
1/4 tablespoon soy sauce  
1/2 tablespoon patis (fish sauce)  
1/8 cup 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

Directions:  
1. Heat oil in large skillet.  
2. Saute garlic, onions and pork until browned.  
3. Add soy sauce, patis, water and bay leaf.  
4. Bring to a boil, reduce heat and simmer until pork is tender, about 5-7 minutes.  
5. Add tomato paste, peas and pimientos.  
6. Simmer for another 5 more minutes.  
7. Salt to taste

**Pork Hamonado**

1/3 lb pork butt or 1/3 lb 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

Directions:  
1. Mix the pineapple juice, sugar, and soy sauce in a large bowl.  
2. Cut the pork into fairly large cubes, about 2", and marinate pork with the pineapple juice, sugar, and soy sauce mixture for about 1 to 3 hours.  
3. Remove the pork from the marinade and set the remaining mixture aside.  
4. Heat the oil in a pan and fry the marinated pork until the meat turns light brown (approximately 3 to 5 minutes).  
5. Pour in the remaining marinade mixture together with the pineapple chunks and simmer for 10 to 15 minutes. Add salt and pepper to taste.  
6. We usually serve this with jasmine rice.

**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)

Directions

1. Marinade the pork belly with all of the ingredients. Set aside for an hour (some like it overnight)
2. Heat up the grill.
3. Place each pork belly side by side.
4. Cook until tender.
5. Serve with tomatoes and your choice of side dish.

**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)  
1 cup 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

Directions:  
1. bake pork pata in oven at 450 until the skin turns brown. this is what prevents the skin from breaking when it is stewing. while the pork pata is baking, soak the shitake mushrooms in hot water.  
2. when done, place pata in a casserole. add the 6 cups of water, soy sauce, hoysin sauce, brown sugar, pepper corns and bring to a boil.  
3. add the star anise (or anise extract) and sesame oil. simmer for an hour, or until pork is tender that the meat almost falls off the bone.  
4. mix constarch in 1/4 cup cold water, and add to the pot. continue to let it simmer until sauce thickens.  
5. blanch the bokchoy in boiling water seasoned with garlic salt. do not overcook the veg to retain its bright green color.  
6. to serve, take out the pata and place them in the middle of a serving dish surrounded by the strained blanched bokchoy. pour the sauce over the pata and vegetables.  
7. enjoy.  
8. \*\* optional - you can add hard-boiled eggs to the stew towards the end of the simmering process for sumptuous "humba eggs".

**Pork Sinigang**

1/3 lb 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)  
1 5/8 cups 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

Directions:  
1. Saute ribs garlic onions and salt to taste until brown.  
2. In Separate large pot add water Sinigang tamarind soup packet (found in international food section) to taste I like the whole packet but less is more in this case if it is to sour for you.  
3. Remember you can eat this with rice.  
4. Then add the tomato and the pork, cook on medium heat for about 40 min and then add the potatoes cook for another 10 min and then add the Daikon Radish and the Bok choy cook about 10 more min.  
5. It is good if the meat easily comes away from the bone.  
6. You can eat this straight or over rice or both.

**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  
1/2 cup water  
1 (1/4 ounce) package dry onion soup mix  
1/4 tablespoon Worcestershire sauce

Directions:  
1. Preheat oven to 350 degrees.  
2. Heat oil in large skillet over medium-high heat.  
3. Brown steaks on each side.  
4. While browning, season steaks with salt, pepper, and garlic powder.  
5. Transfer steaks to a 9x13 inch casserole dish.  
6. Sauté the onions and mushrooms in the same skillet.  
7. Add water, Worcestershire sauce, dry soup mix, and mushroom soup; mix together until sauce forms.  
8. Pour sauce over steaks.  
9. Cover dish with aluminum foil.  
10. Bake in preheated oven for 90 minutes.

**Puto Rice Muffin**

1/2 cup rice flour mochiko sweet rice flour  
3/4 teaspoon baking powder  
1/4 cup sugar  
1/2 cup coconut milk  
1/4 cup shredded coconut

Directions:  
1. Sift dry ingredients.  
2. Add coconut milk to dry ingredients.  
3. Grease ramekins.  
4. Pour batter inches.  
5. Put in steamer.  
6. Cook for 30 minutes.  
7. Check with toothpick.  
8. Serve with grated coconut on top.

[**Rellenong bangus**](http://www.pinoyrecipe.net/rellenong-bangus-stuffed-milk-fish-recipe/)

[**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

Directions:  
1. Marinate chicken in calamansi juice, soy sauce and sugar.

2. In a bowl, mix all stuffing ingredients well.

3. Stuff the chicken in all parts.

4. Sew the cavity opening and truss the chicken.

5. Wrap chicken in aluminium foil.

6. Heat oven at 350 degrees Fahrenheit and bake breast-up for an hour or until chicken is cooked.

7. Open the foil and rub chicken with butter and put back in oven until golden brown

**Rellenong Talong**

**Rice Cakes - Putong Puti**

60 g rice flour  
75 ml water  
32 1/2 g sugar  
3/4 teaspoon baking powder  
1/16 teaspoon salt  
1/8 teaspoon eno salt

Directions:  
1. Combine rice flour, water, sugar, baking powder and salt in a mixing bowl and whisk until sugar dissolves.  
2. Rest batter to 15 - 20 minutes.  
3. Meanwhile heat steamer.  
4. Mix Eno salt thoroughly into batter with whisk.  
5. Pour immediately into chinese teacups or moulds and place in steamer and steam over high heat for 15 - 20 minutes.

**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  
1/3 cup water  
6 egg yolks  
1/2 lb butter  
2 tablespoons rum

Directions:  
1. Grease and flour three inverted 18" x 15" cookie sheets and set aside.  
2. To make the meringue, beat egg whites until soft peaks are formed.  
3. Gradually add the sugar, beating well after each addition.  
4. Continue beating until egg whites are very stiff.  
5. Fold in cashew nuts and vanilla.  
6. Spread thinly in prepared pans.  
7. Bake at 300 degrees Fahrenheit for 20 minutes or until golden brown.  
8. Cut wafers down the center if desired.  
9. Loosen and slide wafers to a flat surface and cool.  
10. To make the frosting, boil sugar and water until it spins a thread.  
11. Meanwhile, beat egg yolks until thick.  
12. Pour syrup into eggyolks in thin streams while beating.  
13. Cool the eggyolk mixture.  
14. Cream in the butter.  
15. Blend in the rum.  
16. To assemble the Sans Rival, layer the wafers on top of eachother with frosting in between each layer.  
17. Cover the top and sides with frosting and sprinkle the top with cashew nuts is desired.  
18. Served chilled.

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

**Shrimps Sauteed**

1/3 tablespoon butter or 1/3 tablespoon margarine  
1/3 lb 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

Directions:  
1. Melt butter in a 10-inch skillet over high heat.  
2. Add shrimp with onions, salt and pepper, stirring constantly, until shrimp are pink, about 3 to 5 minutes.  
3. Add sherry and parsley.  
4. Serve while hot.

**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))

Directions:

Boil Tamarind in rice wash or water to soften.

Pound and extract all juices and set aside.

In a casserole, boil rice wash or water, Tamarind juice, onions, tomatoes and Radish.

Lower fire, add in Shrimps, Kangkong, Sitaw and green long pepper.

simmer for 5 minutes.

Season with salt or patis.

Serve hot.

[**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  
1/4 lb 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 mix

Directions:  
1. Heat oil in medium stock pot. Saute onion and garlic until tender. Add beef to pot, and saute until browned. Pour in water. Bring to a boil, reduce heat, and simmer 20 to 30 minutes. Remove scum from top of soup and discard.  
2. Place tomatoes, taro, jalapenos green beans, and radishes in pot, and continue to simmer for 10 minutes. Stir in bok choy, broccoli and tamarind soup mix. Simmer for an additional 10 minutes.

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

1 lbs 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)

Directions:

Heat the oil in a deep pan, brown the chicken. Remove and set aside.

Reduce the oil, enough to saute the ginger, garlic, onion and tomato.

Add the chicken and cook for 3 mins, then put enough water to cover the chicken. Bring to a boil and simmer for 25 minutes.

Add tamarind leaves, eggplants, string beans, chilli and sinigang mix , simmer for 5 minutes or the vegetable are done.

Season with fish sauce if needed then serve

**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

Directions:  
1. Mix everything together thoroughly except the wonton wrappers.  
2. Place a tablespoon of the mixture at the center of each wonton wrapper on top of your palm. Gather the edges around it, pleating it as you go, making an open flat top. Repeat with others.  
3. Meanwhile, prepare the steamer by boiling water underneath it and oiling the racks.  
4. Arrange the dumplings on top of the racks 1/2 inch apart and steam for about 15 to 20 minutes.  
5. Serve with soy sauce or chili paste (if you want it hot).

**Siopao**

1/4 cup flour  
1/16 package active dry yeast  
1/16 lb cubed pork loin or 1/16 lb 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  
1/4 teaspoon baking powder

Directions:  
1. Mix flour, salt and baking powder in a medium bowl, set aside.  
2. In another bowl dissolve yeast in luke warm water then add 1 cup of the flour mixture.  
3. Mix thoroughly.  
4. Cover with a cloth and let rise 1 hour.  
5. Meanwhile, dissolve the white sugar in the boiling water.  
6. Stir well then let cool to luke warm.  
7. Pour into the yeast mixture, then add the rest of the prepared flour mixture.  
8. Stir to blend well.  
9. Grease a large bowl.  
10. Turn dough out onto a floured board and knead for 3 minutes-you want your dough smooth, not sticky.  
11. Place ball into bowl, turn once and cover with a damp cloth.  
12. Let rise 2 hours or until doubled.  
13. Meanwhile saute the garlic and onions in a small amount of oil in a wok.  
14. Add meat and stir fry for 1 minute or until meat is no longer pink.  
15.Add soy sauce, oyster sauce and brown sugar.  
16. Pour in the dissolved cornstarch and stir fry quickly until meat is glazed well.  
17. Remove from heat and let cool.  
18. Punch down dough and knead on a floured board for 3 to 5 minutes.  
19. Divide dough and roll each half into a 12x2 inch log.  
20. Cut each into 12 pieces, making 24.  
21. Roll each piece into a ball using your hands then rolling it flat into a 3 inch diameter circle.  
22. Dust with flour if needed to prevent sticking.  
23. If using, place 1 slice of egg into center of dough round, then 1 T.  
24. of filling with sauce.  
25. Gather sides of round, pinch together and twist.  
26. Place pinched side down on parchment paper and place in steamer.  
27. Repeat until done.  
28. Cover with a damp cloth and let rise for 1 hour.  
29. Steam Siopao for 20 minutes.  
30. You can freeze cooked Siopao, simply re-steam for 10 minutes.

**Sisig**

1/2 lb pork, ear with jowl (I think this is what they call pisngi)  
1/4 lb beef or 1/4 lb 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)

Directions:  
1. Boil pork ear with pepper and salt until tender (tenderness determined if fork can easily pass through). It takes 1-1.5 hours. Add liver on the last minute of boiling. Avoid to over boil the liver.  
2. Remove ear and liver from the water and let it stand for around 30 minutes.  
3. Place the ear in aluminum lined tray and broil for 25 minutes. Liver can also be broiled for 10 minutes but make sure not to overdo.  
4. Chop ears and liver into small pieces.  
5. Sauté garlic, onion , bell pepper and red chili pepper, add pork ear. Season with soy sauce and kalamansi. Add liver, mix.  
6. Pour into sizzling plate. Top with fresh egg, mix while still hot. Add mayonnaise if desired

**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

Directions:

1.Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the spaghetti, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink.

**2.** Heat the vegetable oil in a skillet over medium heat. Stir in the garlic and onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the beef and pork; season with salt and pepper. Cook and stir until the meat has browned. Pour in the spaghetti sauce, banana ketchup, sugar, and water. Simmer until the sauce has thickened, about 15 minutes. Stir in hot dog slices and continue to cook until hot dogs are heated through. Serve over spaghetti with Cheddar cheese sprinkled on top.

[**Squid Estofado Recipe**](http://www.pinoyrecipe.net/squid-estofado-recipe/)

**Stir Fry Vegetables**

**Sweet and Sour Pork**

1/8 to taste oil, for deep fat frying  
1/4 lb pork tenderloin (amount depends on the number of people you are feeding. This also freezes well.)  
1/16 cup 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

Directions:  
1. Add enough water to drained pineapple juice to measure 1 Cup.  
2. Heat the syrup, brown sugar, vinegar, 1/2 t salt, soy sauce, carrots and garlic to boiling in dutch oven.  
3. Cover and reduce heat until carrots are crisp tender.  
4. In the meantime, trim fat from pork and cut into large pieces.  
5. Heat oil to 360°F.  
6. Blend flour, 1/4 C cornstarch, 1/2 C cold water, 1/2 t salt and egg in large bowl til smooth.  
7. Add pork and stir to coat well.  
8. Fry pork pieces, don't crowd in pan, about 5 minutes turning frequently until browned.  
9. Drain on paper towel and keep warm.  
10. Mix 2 T cornstarch and 2 T water and mix til smooth.  
11. When the carrots are done, increase the heat on the sauce and stir in the cornstarch and water, stirring constantly.  
12. When thickened, add the pork, pineapple chunks and green pepper.  
13. Continue to stir 1 minute or until warmed through.  
14. Serve with rice.

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

**Tinolang Manok**

3/4 lb 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

Directions:  
1. In a saucepan, heat oil over medium heat. Saute ginger, garlic and onion for 2 minutes. Add chicken and saute until chicken colors slightly, about 10 minutes. Season with patis and salt. Add water and papaya; bring to a boil.  
2. Lower heat and simmer 30 minutes or until chicken and papaya are tender (unripe papaya has papain which helps tenderize meat and aids in digestion). Add pepper leaves; taste and correct seasoning. Cover and remove from heat. Let stand for 5 minutes to allow pepper leaves to cook from soup's heat.  
3. Zucchini or chayote may be used instead of green papaya.

**Tocino**

1/2 lb 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

Directions:  
1. mix all ingredients together in a large container with a lid.  
2. Adjust coloring as desired.(i prefer my tocino to look a bit more bold).  
3. Allow to stand in the refrigerator for at least 24 hours to allow flavors to permeate meat.  
4. It can also be stored in the freezer for later use.  
5. To prepare, place in a wide and deep skillet with around two cups of water. Simmer until meat is tender and water has evaporated.  
6. Add 2 to 3 tbsps oil and continue to cook until meat has caramelized, moving in pan regularly to prevent from burning.

**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

Directions:  
1. On a grill or open flame, scorch eggplant skins until blackened. (Using stem as handle, try to turn eggplants on every side to char as much of the skin as possible.) Place them whole in a heatproof dish and cover with a tight-fitting lid or plastic wrap. Let eggplants steam in the residual heat until they turn limp. Once they have had a chance to cool, gently peel away skins and discard. Set peeled eggplants aside.  
2. In large pan, heat about 1 tablespoon oil till hot. Add onion & garlic and saute until light brown. Mix in ground pork and saute until cooked. Add diced tomato and cook until softened. Add fish sauce and cook over medium heat 5 minutes or until moisture has evaporated. Remove mixture from heat and set aside to cool.  
3. In flat baking dish or pie pan, whisk eggs until frothy. Add both eggplants, laying them side by side with stem ends sticking up and out of the bowl together. Using a fork, gently mash eggplant meat until flattened. Add pork mixture and make sure it and eggplant are well-coated with beaten eggs. Season with salt and pepper and set aside.  
4. In large nonstick skillet on medium high, heat 1 tablespoon oil. Carefully slide eggplant and egg mixture into pan, with stem ends sticking up together. Lower flame to medium heat. Once egg mixture looks opaque around edges, cover pan with a large plate (should be at least 1 inch bigger than pan circumference) and quickly turn pan upside down so the eggplant mixture lands on the plate (the cooked side should be on top). Return pan to stove, add a little bit more oil on medium heat. Carefully slide the eggplants uncooked side down, into the pan. Lower heat to medium and cook until eggs are cooked through.  
5. Serve hot with rice.

**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

Directions:  
1. place a sliced banana 1 1/2 inch from the bottom edge of a spring roll wrapper, sprinkle it with some sugar and cinnamon, and top it with a sliced jack fruit.  
2. seal the sides and roll the wrapper, sealing the top as well with water/starch mixture.  
3. In the meantime, heat oil in non-stick wok(so sugar doesn't stick) until it's sizzling hot with the leftover sugar and fry the wrapped bananas until it's golden brown, spooning (or use spatula) the sugar from the pan on the wrapper to give it a bit of caramelized coating.  
4. Drain on paper towels or sieve.  
5. Serve while still warm and the wrapper's crunchy.

**Ukoy (Shrimp Patty)**

BATTER  
1/4 cup all-purpose flour  
1/4 cup cornstarch  
1/4 teaspoon 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  
1/8 lb small shrimp, cleaned  
1/4 cup papaya

Directions:  
1. Sift the first five batter ingredients together in a bowl.  
2. Blend in the annatto water, broth and egg.  
3. Beat until smooth.  
4. Heat oil in high heat for deep-frying.  
5. Set aside.  
6. Arrange a bed of bean sprouts and green papaya in a saucer.  
7. Top with some green onion, tofu strips and shrimps.  
8. Add about 1/3 cup of batter.  
9. Slide the mixture carefully into the hot oil.  
10. Fry until crisp and brown on both sides.  
11. Drain.  
12. Serve with a mixture of vinegar and crushed garlic for dipping seasoned with salt and pepper.