**This is a test**

**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)

**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

**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

**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)

**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)

**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

**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

**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

**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

[**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

[**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)

**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

**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)

**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

**Lechon Kawali**

3/4 lb pork liempo (pork belly)  
1 1/2 garlic cloves, crushed  
1 laurel leaves (bay leaves)  
1/2 teaspoon peppercorns or 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 shallots or 1/2 small onion, minced  
1/2 garlic clove, minced  
1/2 to taste chili pepper (optional)

**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

**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

**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)

**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

**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