SALT & PEPPER SPARERIBS

Pork: 3 kilo spareribs, wash and drain out water, big cuts

- 1) Fry some chopped garlic and set aside
- 2) MARINADE: Ideally for 3 hours, mixing every 30 minutes)
- -1 egg
- -4 tsp white sugar
- -5 tsp Ginisa mix
- -3 tsp meat tenderizer
- -4 tsp sate BBQ sauce (+) dash of the sate BBQ oil
- -4 tsp Knorr seasoning
- -4 tsp garlic oil from the fried garlic
- -5 g baking soda*
- -2 tsp curry powder
- -3 tsp sesame oil
- -3 tsp bonus mix
- -3 tsp white pepper
- -1/2 cup cornstarch
- -1/4 cup flour

Dip in (prior to frying):

3 tsp flour

5 tsp cornstarch

1/4 tsp meat tenderizer

Fry twice (once in normal heat and another in high heat)

- 3) SAUTEE: (vegetables all diced into little cubes)
- -bell pepper (half of a green one & half of a red)
- -1/2 white onion
- -fried garlic
- -1 siling labuyo
- dash of iodized salt, vetsin, sugar, white pepper, sesame oil & chili oil
- 3) DEEP FRY



150 GRAMS 3 KILOS / 17 ORDERS



PORK TERIYAKI

500g Pork

1 tsp Magic Sarap 1 tsp Salt 1/4 tsp White Pepper 1/2 tsp Meat Tenderizer 100g Flour 2 Eggs 50g Celery 100g Carrot 100g White Onion 50g Ginger 1½ Pork Cubes 5½ cup Kikkoman 3/4 cup Mirin 7 cups Water 5 cups Brown Sugar 1/8 cup Cornstarch



1 KILO / 8 ORDERS 125 GRAMS

SESAME SEEDS FREE VEGGIE



KOREAN KALBI

500g pork

Marinade:

¼ cup mama sita's bbq sauce¼ cup oyster sauce3 tbs sugar2 tbs sesame½ cup knorr seasoningdash of pepper

- 1) Boil until soft and cover
- 2) Grill
- 3) Garnish with toasted sesame seeds



1 KILO / 8 ORDERS 125 GRAMS

CHOPPED SESAME SEEDS FREE VEGGIE



TAIWANESE CUTLET

1 kilo pork loin

Marinade:

1 tbsp chopped garlic

10g 5 spice

2.5 tbsp sugar

2 tbsp garlic powder

Dip in Batter (iced) - makes seven cups:

5 cups gaw-gaw

2 cups flour (gold medal)

3.5 cups water

2 pcs egg

3 tbsp rock salt

1.5 tbsp vetsin

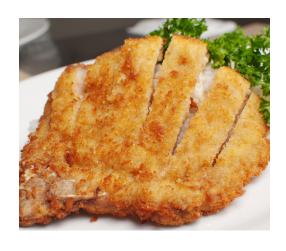
2 tbsp ginisa mix

2 tsp paprika powder

Dab with flour/bread crumbs then deep fry

Top with powder: Garlic powder 5 spice

sugar



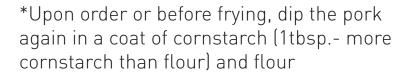
1 KILO/ 8 ORDERS 125 GRAMS

CHOPPED SAUCE ON RICE FREE VEGGIE



SWEET AND SOUR PORK

- 1 kilo pork kasim
- 1) wash, drain, chop in diagonal/slant cuts
- 2) MARINADE: (2-3 hours ideal time to marinate, mix every 30 minutes)
- -1 egg
- -1+1/2 tsp. white sugar
- -3/4 tsp. iodized salt
- -1/2 tsp. white pepper
- -1/2 tsp. Ginisa mix
- -1/4 tsp. meat tenderizer
- -2 tsp. sesame oil
- -2 tbsp. cornstarch
- -2 tbsp flour



- 3) Boil Sauce (add cornstarch to thicken sauce):
- 4 cups white sugar
- 4 cups UFC banana ketchup
- -2 tbsp. OK sauce
- -3.5 cups silver swan white vinegar

Fry twice to ensure juicy meat (once in normal heat and another in high heat)
Sautee with green+red bell pepper & onion, remove oil and then add sauce and pork

Other information: 1 kilo (1:1 salt, 1:2 vetsin, 1:3 sugar, 1 egg)



1 KILO / 10 ORDERS 100 GRAMS



LECHON PAKSIW

2 cups Plain Water2 cups Mang Tomas Sauce2 1/2 cup Brown Sugar1 1/2 cup White Vinegar2 tbsp Soy Sauce2 tsp Bonus Mix

Panggisa Garlic Onion



1 KILO / 10 ORDERS 100 GRAMS



SISIG

1 Kilo pork ears (Cubes - Cut)

7 Tbsp Knorr Seasoning

1 Tbsp Sugar

1 Tsp. Ginisa Mix

2 Tsp. Bonus Mix

1 Tsp Ground Pepper (Ground)

1/4 Cup Calamansi Juice

100 Grams Onion (Chopped)

Panggisa Garlic Sili Labuyo Onion



1 KILO / 8 ORDERS 125 GRAMS

CHICHARON FREE VEGGIE



SZECHUAN PORK

Ingredients:

1 Kilo Pork Kalbi (Strip Cut)

2 Tbsp Oyster Sauce

3 Tbsp Chili Garlic Sauce

2 Tbsp White Sugar

3 Tbsp Soy Sauce

1 Tbsp Ginisa Mix

1 Tbsp Knorr Seasoning

2 Cups Soup Stick

Dash of Sesame Oil

Palapot/Thickener

Panggisa:

Bawang

Onion

Sili

Labuyo

Bell Pepper



2.5 KILOS / 30 ORDERS 100 GRAMS



KOREAN BULGOGI

Ingredients:

1 Kilo kasim

1/2 Cup White Sugar

1 Tbsp Green Onions

1 Tsp Salt

1 Cup Soy Sauce

3 Tbsp Sesam Oil

1 Tbsp Crushed Garlic

2 Tbsp Sesame Seeds

Dash of Vetsin



3 KILOS / 29 ORDERS 100 GRAMS

SESAME SEEDS FREE VEGGIE



PORK SALPICADO

Ingredients:

1 Kilo Pork

8 Tbsp Oyster Sauce

3 Tbsp Butter

6 Tbsp Garlic

3 Tsp Lea&Perrins Sauce

Paprika

Pepper

Garlic Powder

6 Tbsp Corn Oil

Preparations:

Sautee garlic

Add pork until brown

Add all the seasoning

Toss for a few minutes



1 KILO / 10 ORDERS



ADOBO FLAKES

Ingredients:
1 Kilo kasim
15g Garlic
5 pcs Laurel
15 pcs Pepper Corn
1 Cup White Sugar
1 Cup Oyster
1 Cup Soy Sauce
1 Cup Knorr Seasoning
1 Cup Vinegar



1 KILO / 8 ORDERS



BAGOONG

Ingredients:
1 kg Bagoong
100g Tomato
30g Garlic
100g Onion
1 Cup Vinegar
1 Cup Brown Sugar
1 Cup White Sugar
15g Sili Labuyo
30g Sili Sigang



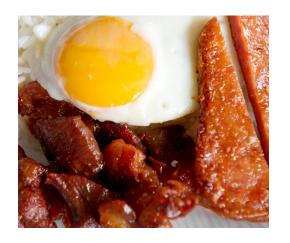
1 KILO / 8 ORDERS



ALL DAY BREAKFAST

Cook Marinated Pork Tocino

Cook Spam with Sugar



TOCINO: 1 KILO / 13 ORDERS

SPAM: 1 CAN / 10 SLICES 1 SLICE / ORDER

> WITH EGG NO VEGGIE



CRAZY ROLL

1 Kilo Sisig (Existing Recipe) 200 Grams Sotanghon Lumpia Wrapper 1 Tbsp Oyster Sauce 1 Tsp Ginisa Mix (50 Grams each roll)



1 KILO / 16 ORDERS 2 PCS / ORDER 30 GRAMS / PIECE TOTAL OF 60 GRAMS

EGG APS FREE VEGGIE



FLYING SAUCER

200g ground pork + 1 tbsp chopped garlic

Sautee:

1/4 tsp black pepper
2 tsp datu puti soy sauce
1 tsp knorr seasoning
1 tsp ginisa mix
2.5 tbsp white sugar
1/2 cup soup stock
Potato powder to thicken



DRINKS

ICED TEA

I cup concentrate 6 cups water 1/4 wash sugar

MILK TEA

4 lipton tea bag 1 carton Alaska condensed milk 1 cup wash sugar 1 gallon water





ALL DRINKS – WASH SUGAR



VEGGIE OF THE DAY

OKOY

- 1) Cut in strips –carrots, kamote, turnip, sayote, baguio beans
- 2) In bowl, (+) veggies (+) salt (+) pepper (+) flour (+) egg (+) vetsin (+) Ginisa mix, pan-fry and shape
- 3) DEEP FRY

SAYOTE W/ GINILING

1) In pan, (+) oil (+) garlic (+) onion (+) giniling (+) sayote strips

FRIED SABA

- 1) slice in mojo shape
- 2) fry



CR Crazy Roll

SG Sisig

Sweet & Sour Pork

Lechon Paksiw

Taiwanese Cutlet

Korean Kalbi

TER Porkchop Teriyaki

Salt & Pepper Spareribs