**Sisig Kapampangan Style With (Pork Belly)**

**Links:**

<https://www.foxyfolksy.com/sisig-recipe-using-pork-belly/>

<https://www.foxyfolksy.com/wprm_print/sisig-recipe-using-pork-belly>

**Ingredients:**

* 1 pound pork belly - sliced about half-inch thick
* salt and pepper
* 3 pieces chicken liver
* 1 big red onion - finely chopped
* ½ lemon or 3-4 kalamansi juice
* 1-2 chili peppers - minced or ¼ tablespoon chili flakes
* ½ tablespoon soy sauce
* ⅛ teaspoon ground black pepper

**Instructions:**

* Season pork belly slices with salt and pepper. Let it marinate for at least 30 minutes.
* Grill pork belly and chicken liver until well done. Pork skin should be crispy.
* Once grilled, chop the pork belly and chicken liver into small fine pieces.
* In a bowl, combine the chopped meat, onions, lemon juice and chili pepper. Season with soy sauce and pepper.
* Warm it in a pan with a bit of oil if desired. Alternatively, heat a sizzling plate and add a some butter or margarine. Add the Sisig and serve while still sizzling hot.

**Sisig Kapampangan Style With (Pork Parts)**

**Links:**

<https://cookpad.com/uk/recipes/16807607-kapampangan-style-sisig>

**Ingredients:**

* 750 g pork parts (ears, skin, maskara)
* 250 g chicken liver, grilled
* 2 pcs white onion, minced
* 10 pcs calamansi (Philippine lemon), juiced
* 1 pc green chili, thinly sliced
* 2 pcs red chili labuyo, thinly sliced
* Salt and pepper to taste

**Instruction:**

* Finely chop the grilled pork parts and set aside.
* Finely chop the grilled chicken liver. (You may also use a food processor.) In a large bowl, combine the finely chopped grilled pork parts and chicken liver.
* Add the onions, chilli, and calamansi juice. Add more calamansi juice if you want it more sour.
* (Note: Sisig should be sour. Others use vinegar as their souring agent, I prefer calamansi as it adds fragrance to the dish. Vinegar is too acidic, in my opinion.)
* Season with salt and pepper to taste.
* Serve on a plate. Garnish with a slice of calamansi and chilli.
* If you wish to serve on a sizzling plate, you may also do so. Preheat the sizzling plate, add a bit of butter, then place the sisig on the hot plate. Garnish with a slice of calamansi and chilli.

**Tocino Kapampanga Style**

**Links:**

<https://amcarmenskitchen.com/tag/kapampangan-tocino/>

**Ingredients:**

* 1kg pork butt, shoulder, ham or belly, cut into 1/4 inch thin slices
* 3/4 cup brown sugar
* 1/4 cup pineapple juice
* 3 cloves garlic, finely minced
* 2 tbsp rice vinegar
* 1 & 1/2 tbsp salt
* 1 tbsp light soy sauce
* 1/2 tbsp freshly ground black pepper
* Natural red food colour (optional)

**Instruction:**

* In a large mixing bowl. Add all the ingredients for the tocino marinade except for the pork slices. Mix the ingredients together until will combined.
* Add the pork slices into the marinade and mix by hand for up to an hour, or more if you have the patience to do so. Don’t forget to use gloves to avoid stained hands!
* Once done with the mixing, transfer the pork to a container with a cover and let it sit overnight on the countertop.
* Mix pork around for a couple of times more before placing it in the fridge to cure for 24 hours or up to 3 days. It can be frozen afterwards and stored for longer (up to 3 months).
* Now that you’ve acquired the knack of making your own tocino (or no shame in just getting store-bought ones), it’s time to cook it!
* Add about 2 cups of water (or just enough to cover the meat) and 1/4 cup of cooking oil into a large frying pan together with the pork tocino slices. Boil over high heat. The process of boiling further tenderises the meat while cooking.
* When the water evaporates, the cooking oil will be left, instantly frying the meat. Turn the meat over after a few minutes of frying to cook evenly on all sides.
* Serve hot with garlicky fried rice or steamed rice and fried egg – browned and crispy on the edges with a golden liquidy yolk is how I like my fried eggs. In addition, it tastes best when dipped in spicy vinegar!

**Pork Menudo Kapampangan Style**

**Links:**

<https://cookpad.com/us/recipes/22569986-kapampangan-pork-menudo>

**Ingredients:**

* 1 lb pork belly (I rub rock salt in the meat then soak in vinegar and salt for minimum 30mins before I start prepping). Sliced meat in cubes
* 1 cup pork liver wash and drain
* 3 pieces red hotdogs, sliced and simmered
* 1/4 cup raisins
* 1 cup diced potatoes
* 1 cup diced carrots
* 1/4 cup green peas
* 1 cup red and green capsicum
* 2 PCs bay leaf
* 1 tsp Salt and cracked pepper to taste
* 2 tbsp fish sauce (optional for those who do not like fish sauce)
* 1 tbsp tomato paste
* 1/4 tsp oregano
* 1 tsp Annato powder
* 1/4 cup kalamansi juice or lemon juice
* 2 cups water or stock if desired

**Instruction:**

* Mix kalamansi or lemon juice with salt, pepper. Marinade meat for  
  Minimum 30mins the longer the better and ensure to keep in chiller when marinating.
* Heat oil in a pot, low heat lightly fry diced potatoes and carrots take out from pan and serve aside.
* On the same pot with oil sauté crushed garlic, onions, Annato powder, bay leaves and oregano. Add the meat leaving the sauce on the side. Simmer until no pink in meat. Add pork liver. Sauté for about 10mins
* Add tomato paste and sauté it well. Very important to sauté the paste properly into the meat, onions and garlic. Then add fish sauce, water and lit it simmer until  
  Meat is tender.
* When meat is tender add the lightly browned potato, carrots hot dogs and green peas. Taste and add salt and pepper according to desired taste. Let it simmer 3-5mins
* Add the capsicum and raisins. Let it simmer for another 3-5mins. Serve warm with rice.

**Beef Caldereta Kapampangan Style**

**Links:**

<https://www.mamasguiderecipes.com/2018/11/03/special-beef-caldereta/>

**Ingredients:**

* 1 kilo Beef brisket cut into squares
* 4 pcs 250ml Hunt’s Tomato Sauce
* 1-2 Pure foods Liver Spread
* 2 Large White Onion chopped
* 1 head Garlic chopped
* 2 Carrots sliced into bite size
* 2 Potatoes cut in squares
* 2 Green Bell pepper cut into square
* 1/2 cup Nestle All Purpose Cream
* 1 cup Grated Cheese
* Pepper
* 1 Laurel Leaf
* Dried Basil leaves (optional)
* Salt
* 1-4 tbsp patis  (Fish Sauce) – pls adjust to your preference
* 4 tbsp Soy Sauce
* 2 tbsp brown sugar (optional)
* 1-2 chili peppers (labuyo), minced

**Instruction:**

* Boil and simmer beef brisket, onions, laurel, basil and pepper in at least 1/2 liter water for 1 hour and 45 minutes or until tender. Remove the scums that floats on top.Turn off heat and take off laurel leaf.
* On another pan, sauté garlic in very little oil until brownish. Drain from oil once garlic is brownish and set it aside.
* Beef brisket should be cook exactly 1 hr and 45 mins. So you can start adding carrots and potatoes after 1 hour and 30 minutes
* \*Leave at least 2 cups beef broth on your pot and discard excess broth. (if you want a thick sauce for your caldereta, don’t leave too much broth.)
* Add in Tomato Sauce, chili peppers, carrots and potatoes.
* Simmer for 5 minutes while stirring occasionally.
* Add in garlic and liver spread and Nestle All Purpose cream. Stirring constantly.
* Adjust taste by adding soy sauce, sugar, fish sauce and pinch of salt.
* Finaly, add in bell pepper and 1 cup grated cheese. Cover pot and simmer 1 or 2 mins more. Turn off heat.
* Ready to serve. Enjoy!

**Bringhe**

**Links:**

<https://www.kawalingpinoy.com/bringhe/>

**Ingredients:**

* 2 tablespoons canola oil
* 2 pieces (about 5 ounces) chorizo de bilbao, sliced into ½ inch thick
* 1 pound boneless, skinless chicken thigh meat, cut into 2-inch cubes
* 1 onion, peeled and sliced thinly
* 2 cloves garlic, peeled and minced
* 1 tablespoon fish sauce
* 2 cups glutinous rice, unwashed
* 2 cups coconut milk
* 2 cups chicken broth or water
* 1 large carrot, peeled and julienned
* ½ red bell pepper, seeded, cored and cut into strips
* ½ green bell pepper, seeded, cored and cut into strips
* 1 cup frozen green peas, thawed
* ¼ cup raisins
* 2 teaspoons turmeric powder
* salt and pepper to taste
* 2 hard-boiled eggs, peeled and quartered
* red bell pepper strips
* green red bell pepper strips
* carrot florets

**Instruction:**

* In a wide, thick-bottomed skillet over medium heat, heat oil. Add chorizo de bilbao and cook for about 1 to 2 minutes or until lightly browned. Remove from heat and set aside.
* Add chicken and cook, stirring occasionally, for about 4 to 5 minutes or until color changes and lightly browned. Remove from pan and set aside.
* In the pan, heat another tablespoon of oil. Add onions and garlic and cook until softened.
* Add rice and cook, stirring regularly, for about 2 to 3 minutes or until lightly toasted.
* Add fish sauce and continue to cook for 1 minute.
* Add the coconut milk, broth, chicken, chorizo de bilbao, julienned carrots, bell peppers, green peas, and raisins.
* Add turmeric powder and stir to combine.
* Season with salt and pepper to taste. Bring to a boil for about 3 to 5 minutes, stirring occasionally.
* Cover the rice mixture with banana leaves, cover the pan with lid, and continue to cook for about 15 to 20 minutes or until rice is fully cooked and liquid is absorbed.
* If you like to toast the bottom, transfer the rice to a wide pan lined with banana leaves, cover with banana leaves, and cook on medium heat until it forms "socarrat" (crust). Flip the rice so the toasted bottom goes to the top and continue to cook to again form a crust.
* To serve, garnish with red and green bell peppers, hardboiled eggs, and carrot florets.

Notes

The recipe calls for unwashed rice. If you prefer to wash the rice, make sure to drain well using a fine-mesh sieve as the extra moisture might affect consistency and make the bringhe too wet or mushy.

**Morcon   
by:** [**Vanjo Merano**](https://panlasangpinoy.com/about-2/)

**Links:**

<https://panlasangpinoy.com/beef-holiday-christmas-new-year-food-menu-morcon-recipe/>

**Ingredients:**

* 2 lbs beef eye of round or flank steak *3/4 inch thick in one piece*
* 2 pieces beef cubes dissolved in 3 cups boiling water *beef stock/broth*
* 1/4 tsp salt
* 1 piece lemon
* 1/2 cup [soy sauce](https://panlasangpinoy.com/soy-sauce/)
* 1 piece medium sized carrot *cut into long strips*
* 1/2 cup flour
* 1/2 cup cooking oil
* 4 pieces hotdogs *cut in half lengthwise*
* 2 pieces pickled dill or sweet pickled cucumber *cut lengthwise divided into 4 equal pieces*
* 3 pieces hard boiled eggs *sliced*
* 3 ounces cheddar cheese *cut in strips (about 1/2 inch thick)*

**Instruction:**

* Marinate the beef in soy sauce and lemon juice for at least 1 hour
* Place the beef in a flat surface and arrange the hotdogs, pickle, carrot, cheese, and egg on one side
* Roll the beef enclosing the fillings and tie with a cooking string to ensure that the meat will not open-up
* Place cooking oil in a pan and apply heat
* Dredge the rolled beef in flour and fry until the color of the outer part turns medium brown
* Transfer the fried rolled beef in a casserole and pour-in the beef broth then bring to a boil
* Pour-in half of the soy sauce-lemon juice marinade,salt and simmer until the beef is tender (about 2 hours using ordinary casserole or 30 minutes if a pressure cooker is used)
* Optional: Fry the simmered meat for at least 2 minutes
* Remove the strings and slice into serving pieces
* Place in a serving dish and add the sauce.
* Serve hot. Share and enjoy!

**Pindang Damulag (Carabeef Tocino)  
by: Jainey**

**Links:**

<https://www.mamasguiderecipes.com/2023/08/19/pindang-damulag-recipe-carabeef-tocino/>

**Ingredients:**

* 1 kilo fresh carabao meat sirloin, washed & sliced, keep cool until ready to use
* 3 Tbsp crushed garlic
* 1/2 tsp pepper, ground
* 1/2 cup brown sugar
* 1 tsp salt
* 1/4 tsp patis
* 1/2 cup glutinous rice flour
* 2 tbsp “Tusino” curing powder
* 1 giant ziplock freezer pack
* 1 large plastic container (to keep your pindang from stinking up the place)

**INSTRUCTIONS:**

1. **You should clean and dry all of your bowls and utensils. You might want to wear gloves.**
2. **Combine the curing powder, glutinous rice flour, pepper, salt, sugar, and garlic in a bowl.**
3. **Add the carabao meat and massage all the ingredients to the meat for 5 minutes, or until everything is well combined.**
4. **For three days, leave the plastic at room temperature. The interior will begin to bubble, as you can see. You should smell Vinegar and not decaying foul odor. By the third day, a lot of air will start to build up inside the plastic bag.**
5. **Note: The fermented carabeef meat should not turn green and the bag of meat should smell fermented and not rotten.**

**HOW TO COOK:**

1. **In a pan, boil a little bit of water, and add the carabeef.**
2. **Just add about ¼ cup water or depending on the amount of meat. Avoid putting in too much water so it doesn’t lose its flavor.**
3. **Bring it to a boil and let it cook until all the water gets dry or evaporates for about 5 minutes.**
4. **Once the pan is dry, add some oil and continue to fry the meat until it caramelized or cooked through.**
5. **Serve it with fried rice, egg, sliced cucumber, tomatoes and spiced vinegar dippings. Serve and enjoy!**

**Pork Bulanglang  
by:** [**Lalaine Manalo**](https://www.kawalingpinoy.com/about/)

**Links:**

<https://www.kawalingpinoy.com/pork-bulanglang/>

**Ingredients:**

* 2 pounds pork belly, cut into 2-inch cubes
* 7 cups water
* 1 onion, peeled and quartered
* 1 tablespoon fish sauce
* 1 bunch kangkong
* 1 pound (about 10 to 12 pieces) fresh guava
* 8 pieces gabi, peeled and cut into 2-inch chunks
* salt to taste

**Instruction:**

* In a pot over medium heat, combine pork and water. Bring to a boil, skimming scum that floats on top.
* When the broth has cleared, add onions and fish sauce.
* Lower heat, cover, and continue to cook for about 1 to 1 ½ hours or until pork is tender. Add more water in ½ cup increments, if needed, to maintain about 6 cups.
* Meanwhile, cut into guavas into halves and using a small spoon, scoop out the seeds.
* In a bowl, combine guava seeds and the remaining 1 cup water. Using the back of a spoon, mash to extract pulp and strain in a fine-mesh sieve. Reserve the guava juice and discard the seeds.
* Trim about 2 inches from the kangkongs stalks and discard. Cut kangkong into 3-inch lengths, separating the sturdier stalks from the leaves. Wash thoroughly and drain well. Set aside.
* Add gabi, sliced guava, and the guava juice to the pot and continue to cook for about 5 minutes or until tender.
* Season with salt to taste.
* Add kangkong beginning with the sturdier stalks and then the leaves. Continue to cook for about 1 to 2 minutes. Serve hot.

**Taba ng Talangka   
by:**

**Links:**

<https://www.masarap.ph/the-art-of-making-tabang-talangka/>

**Ingredients:**

* 200 pieces talangka – female
* 20 pieces talangka â€“ male
* The total fat/meat must come to one cup
  + How to tell male from female â€“ when one looks on the underside of the crab, one sees a flap under the crab. The femalesâ€™ flap is heart shaped and the male is sword shaped. And the androgynous is in between the two; a thin heart.
* Â¼ cup cooking oil
* 2 tablespoons crushed garlic
* 1 tablespoon calamansi juice
* 1 tablespoon Mirin
* Â½ teaspoon freshly ground black pepper

**Instruction:**

1. In a small glass bowl, mix the fat/meat of the talangka with the calamansi juice and Mirin.
2. Set aside.
3. In a non-reactive cooking saucepan (use a Teflon coated or ceramic pan or glass cooking pan), warm pan over low flame for 1 minute and pour in oil.
4. Warm for 1 minute and begin to sautÃ© the garlic till the garlic is a light golden tan.
5. Throughout the whole cooking process, keep the fire to low.
6. When the garlic is a light golden tan, pour in the crab/meat mixture.
7. Continuous stir the mixture slowly; you donâ€™t want it to be pasty; you want some texture.
8. Season with pepper and continue to simmer till the cooking oil starts to color into a bright red orange.
9. Taste the mixture and adjust. You can add more calamansi juice, Mirin, or black pepper and salt if needed.
10. This whole procedure takes about 20 to 30 minutes.
11. When done, cool the mixture and place is a sterile container and refrigerate or you can freeze.
12. Eat with steaming hot rice or with crackers or use as a sauce.

**Stuffed Frog (Pampanga’s Betute Tugac)  
by: Squad Leader**

**Links:**

<https://foodrecipenotebook.blogspot.com/2015/06/stuffed-frog-pampangas-betute-tugac.html>

**Ingredients:**

**INGREDIENTS:**

3-5 pcs. native frog, cleaned & skinned

salt & pepper

**Stuffing:**

1/2 k. ground pork

2 tsps. garlic, minced

1 pc. onion, chopped

2 pcs. tomatoes, chopped

1/2 cup vinegar

salt & pepper to taste

onions leeks, chopped (optional)

**Instruction:**

1. Season frog with salt and pepper and set aside.

2. Sauté the ground pork with garlic, onion and tomato.

3. When cooked, add the vinegar.

4. Let simmer and also let the raw taste of vinegar evaporate.

5. After 3 minutes, season with salt and pepper.

6. When done, put on platter.

7. Stuff frog with above cooked ingredients then powder frog with flour.

8. Deep fry

**San Nicolas Cookies  
by: Jainey**

**Links:**

<https://www.mamasguiderecipes.com/2017/04/28/san-nicolas-cookies-pampangas-delicacy/>

**Ingredients:**

rice flour – 1 and 1/2 cups ( Mochiko brand, from Asian markets)

cornstarch – 1/2 cup

cake flour – 2 cups

baking powder – 1 Tablespoon

salt – 1/2 teaspoon

granulated sugar – 1 cup plus 2 Tablespoons

eggyolks – 6

coconut milk (canned) – 1/2 cup

unsalted butter or margarine – 1/2 cup, softened at room temperature

fresh lemon zest – 1 teaspoon

vegetable oil – 1/2 cup

**Instruction:**

Combine all the ingredients in a bowl : cornstarch, baking powder, salt, sugar, egg yolks, coconut milk, softened butter, lemon zest and oil. Blend well with a wooden spoon.

Slowly add the cake flour and the rice flour, knead it into the mixture till it resembles a thick dough and has a smooth surface.

Mixing by hand should take about 10 minutes till it is smooth and all ingredients are incorporated.  
  
Place the dough into an airtight container and freezer for 2 to 4 hours or overnight.  
  
When ready to bake, take the dough out of the freezer and thaw on the counter for 8 to 10 minutes. Keep the dough very cold so it is easy to roll out and handle on the heirloom cookie molds.  
  
Grease with baking spray or shortening the surface of the San Nicolas mold which has the design. Make sure to grease the inner crevices and corners so that the dough can be removed easily after shaping.  
  
Place a chunk of the dough, about 4 tablespoons over the San Nicolas mold, on the hand carved portion. Flatten with your hand to spread it around evenly. Place a piece of parchment or wax paper over the dough, which is over the wooden mold. Using a rolling pin, roll and flatten the dough so it gets embedded in the design.  
  
Place a round or oval cookie cutter over the San Nicolas mold, to cut the dough to the appropriate shape needed. Trim the edges of the cookie if needed, whether round or oval.

Quickly transfer the molded dough onto a baking sheet that has parchment paper or a silicone baking sheet.  
  
Bake Pan de San Nicolas at a preheated oven of 325 F degrees for 10 to 12 minutes or till top is brown.  
  
When done, cool the cookies on a cookie rack. They will be crisp on the outside, but will have a slightly soft shortbread texture inside. It will take at least 30- 40 minutes for the cookies to cool on the rack.

When Pan de San Nicolas cookies are cooled, wrap in white cellophane wrappers to show off the intricate designs. Store in an airtight glass or plastic jar.

Happy baking and enjoy!

**Pancit Luglug  
by: Bebs**

**Links:**

<https://www.foxyfolksy.com/pancit-luglug/>

**Ingredients:**

* 500 grams Pancit Luglug noodles
* 3 tablespoons oil
* 12 pieces large prawns - shelled and deveined
* 3 cloves garlic -minced
* 1 medium onion -chopped
* 250 grams ground pork
* 4 tablespoons [**fish sauce**](https://amzn.to/2GH9AVX)
* 1 teaspoon ground pepper
* 5 cups water
* ½ cup flour
* 1 tablespoon [**Annatto/Achuete powder**](https://amzn.to/2Gq6baO)
* 1 piece shrimp cube
* 1 cup pork rind (chicharon) -crushed
* 1 cup smoked fish (tinapa) -shredded
* 4 pieces hard-boiled eggs -each cut into quarters
* 1 cup green onions -chopped
* ¼ cup toasted garlic
* 8 pieces calamansi - cut into halves

**Instruction:**

* Cook Pancit Luglug noodles as per package instruction. You may also soak the noodles a few minutes before boiling to fasten the process.
* In a pot or large skillet, heat oil over medium heat. Add the prawn and cook for a minute or until the color turns opaque and pink. Remove from oil and cut each piece into half, lengthwise and set aside.
* In the same oil, saute the garlic and onion until limp and aromatic. Add the ground pork and season with fish sauce and pepper. Cook until no longer pink while stirring and pressing to break up the lumps.
* While pork is cooking, take a bowl and dissolve the flour and achuete powder in 1 cup of water. Set aside.
* Once the pork is cooked, add 4 cups of water and the shrimp cube. Bring water to a soft boil.
* Gradually pour in the flour-achuete mixture into the pot while stirring continuously to avoid lumps to form. Simmer until sauce becomes thick while stirring from time to time to prevent the sauce from burning.
* Divide the noodles accordingly into the serving plates. Pour a generous amount of sauce on top of the noodles. Sprinkle with crushed chicharon and shredded tinapa. Add 2 quarters of hard-boiled egg and 3 slices of prawns. Finish off with some toasted garlic and chopped green onions. Serve with calamansi.

**Adobong Kamaru  
by: Ryka**

**Links:**

<https://filipinofoodrecipesreview.blogspot.com/2012/05/adobong-kamaru-filipino-exotic-food.html>

**Ingredients:**

* ¼ kilo of kamaru (mole crickets)
* 3 pcs tomatoess
* 1 medium size onion sliced
* ¼ cup minced garlic
* ¼ cup vinegar
* 2-5 pcs chili ( labuyo )
* 1 tsp salt and pepper

**Instruction:**

To prepare Adobong Kamaru, first, wash the Kamaru very well, make sure to expel all the dirt, better yet soak it in water or vinegar if you have doubt. Then, sauté garlic and onion. Add the sliced tomatoes, siling labuyo and the Kamaru. Mixed it well and simmer for 5 minutes. Add the ¼ cup of vinegar and wait for 2 minutes. Don’t mixed it just let it boil. Add salt and pepper to taste and serve.

It's a very simple dish, can be prepared quickly and really affordable, if you can catch the Kamarus by yourself. At first sight, you might doubt if this food can really be eaten or not because it's gross and creepy looking. It's true that this food is not appealing and attractive to our sight but there is a saying that don't judge the book by its cover, so we better apply it even on simple things like trying new dishes and you can see that after trying it, you will not be bothered anymore about how it looks, instead, you'll love it and ask for more. You can never know unless you try!

**Begucan Babi   
by: Knorr**

**Links:**

<https://www.knorr.com/ph/r/begucan-babi-recipe.html/110808>

**Ingredients:**

* 1 tbsp annatto oil (annatto seeds) (infused in oil)
* 3 cloves garlic, crushed
* 1 tbsp onion, chopped
* 3 pcs tomatoes, deseeded, sliced
* 3/4 cup bagoong
* 1/2 cup cane vinegar
* 1 pc Knorr Pork Broth Cubes
* 1/2 kilogram pork liempo, 1 1/2 inch cubes
* 1 tsp ground black pepper
* 1 pc green chili

**Instruction:**

1. Let’s begin by making annatto oil. First, heat together 1 tbsp annatto seeds and 2 tbsp vegetable oil in medium heat. Allow this to sizzle and remove the seeds when it turns dark in color. Remove the seeds and keep the oil.
2. Now, let’s proceed in cooking our dish. In the same pan, drop the garlic, onions, tomatoes and bagoong in the annatto oil.
3. The next step is to pour in the vinegar. Simmer for a minute to cook before adding Knorr Pork Broth Cube, pork liempo, pepper and green chilli. Bring this to a boil and then simmer until the meat is tender.
4. That's is. Serve and enjoy! You will surely eat a lot when your mom serves you this kapampangan dish. Manyaman!

**Kapampangan Pork Menudo  
by: Paulette Marie**

**Links:**

https://cookpad.com/us/recipes/22569986-kapampangan-pork-menudo

**Ingredients:**

1. 1 lb [pork belly](https://cookpad.com/us/search/pork%20belly) (I rub [rock salt](https://cookpad.com/us/search/rock%20salt) in the [meat](https://cookpad.com/us/search/meat) then soak in vinegar and salt for minimum 30mins before I start prepping). Sliced [meat](https://cookpad.com/us/search/meat) in cubes
2. 1 cup [pork liver](https://cookpad.com/us/search/pork%20liver) wash and drain
3. 3 pieces red [hotdogs](https://cookpad.com/us/search/hotdogs), sliced and simmered
4. 1/4 cup [raisins](https://cookpad.com/us/search/raisins)
5. 1 cup diced potatoes
6. 1 cup diced [carrots](https://cookpad.com/us/search/carrots)
7. 1/4 cup green peas
8. 1 cup red and green [capsicum](https://cookpad.com/us/search/capsicum)
9. 2 PCs bay leaf
10. 1 tsp Salt and cracked [pepper](https://cookpad.com/us/search/pepper) to taste
11. 2 tbsp [fish sauce](https://cookpad.com/us/search/fish%20sauce) (optional for those who do not like [fish sauce](https://cookpad.com/us/search/fish%20sauce))
12. 1 tbsp [tomato paste](https://cookpad.com/us/search/tomato%20paste)
13. 1/4 tsp oregano
14. 1 tsp Annato powder
15. 1/4 cup kalamansi juice or lemon juice
16. 2 cups water or stock if desired

**Instruction:**

Mix kalamansi or lemon juice with salt, pepper. Marinade meat for  
Minimum 30mins the longer the better and ensure to keep in chiller when marinating.

Heat oil in a pot, low heat lightly fry diced potatoes and carrots take out from pan and serve aside.

On the same pot with oil sauté crushed garlic, onions, Annato powder, bay leaves and oregano. Add the meat leaving the sauce on the side. Simmer until no pink in meat. Add pork liver. Sauté for about 10mins

Add tomato paste and sauté it well. Very important to sauté the paste properly into the meat, onions and garlic. Then add fish sauce, water and lit it simmer until  
Meat is tender.

When meat is tender add the lightly browned potato, carrots hot dogs and green peas. Taste and add salt and pepper according to desired taste. Let it simmer 3-5mins

Add the capsicum and raisins. Let it simmer for another 3-5mins. Serve warm with rice.

**Kapampangan Beef Caldereta   
by: Jainey**

**Links:**

<https://www.mamasguiderecipes.com/2018/11/03/special-beef-caldereta/>

**Ingredients:**

* 1 kilo Beef brisket cut into squares
* 4 pcs pack (250ml) Hunt’s Tomato Sauce
* 1-2 Pure foods Liver Spread
* 2 Large White Onion chopped
* 1 head Garlic chopped
* 2 Carrots sliced into bite size
* 2 Potatoes cut in squares
* 2 Green Bell pepper cut into square
* 1/2 cup Nestle All Purpose Cream
* 1 cup Grated Cheese
* Pepper
* 1 Laurel Leaf
* Dried Basil leaves (optional)
* Salt
* 1/4 tsp ground pepper
* 1-4 tbsp patis  (Fish Sauce) – pls adjust to your preference
* 4 tbsp Soy Sauce
* 2 tbsp brown sugar (optional)
* 1-2 chili peppers (labuyo), minced (add more if you have higher spice level)

**Instruction:**

1. Boil and simmer beef brisket, onions, laurel, basil and pepper in at least 1/2 liter water for 2 hrs or until tender. Remove the scums that floats on top.Prepare to add hot water if the water dries up quickly than you expected. Take off laurel leaf.
2. On another pan, sauté garlic in very little oil until brownish. Drain from oil once garlic is brownish and set it aside.
3. Beef brisket should be cooked exactly 2 hours. Continue to simmer the beef over low heat. Then, start adding carrots and potatoes after 2 hrs.
4. \*Leave at least 2 cups beef broth on your pot and discard excess broth. (if you want a thick sauce for your caldereta, don’t leave too much broth.)
5. Add in Tomato Sauce, chili peppers, carrots and potatoes.
6. Simmer for 15 minutes while stirring occasionally.
7. Last stage of cooking: After 2 hrs and 25 minutes. Add in garlic and liver spread and Nestle All Purpose cream. Stirring constantly.
8. Adjust taste by adding soy sauce, sugar, fish sauce, pepper powder and salt to taste.
9. Finally, add in bell pepper and 1 cup grated cheese. Cover pot and simmer 1 or 2 mins more. Turn off heat.
10. Ready to serve. Enjoy!

**Pork Estofado  
by: Vanjo Merano**

**Links:**

<https://panlasangpinoy.com/pork-estofado-recipe/>

**Ingredients:**

* ▢3 lbs pork *cubed*
* ▢3 pieces [dried bay leaves](https://panlasangpinoy.com/what-are-bay-leaves/)
* ▢1 tablespoon whole peppercorn
* ▢1 1/2 cup carrot *sliced*
* ▢4 plantains *sliced diagonally (1 inch thick)*
* ▢1/2 cup vinegar
* ▢3/4 cup [soy sauce](https://panlasangpinoy.com/soy-sauce/)
* ▢3 tablespoons brown sugar
* ▢1 cup water
* ▢5 tablespoons [garlic](https://panlasangpinoy.com/what-is-garlic/) *minced*
* ▢1 cup cooking oil

**Instruction:**

* Heat a frying pan and pour 3/4 cups of cooking oil.
* When the oil is hot enough, fry the sliced plantains until the color of each side turns medium to dark brown. Set aside.
* Pour 1/4 cup of cooking oil in a separate cooking pot then apply heat.
* When the oil is hot enough, put-in the garlic and sauté until the color turns light brown.
* Add the cubed pork and cook for 7 to 10 minutes.
* Put-in the soy sauce, water, whole peppercorns, and dried bay leaves then bring to a boil. Simmer until pork is tender.
* Add vinegar and wait for the liquid to re-boil. Simmer for 5 minutes.
* Add brown sugar and carrots. Stir then simmer for 10 minutes more.
* Turn off the heat and transfer the contents of the cooking pot to a serving plate.
* Garnish with fried bananas then serve.
* Share and enjoy!

**Pork Embutido  
by: Vanjo Merano**

**Links:**

<https://panlasangpinoy.com/pork-embutido-steamed-filipino-meatloaf/#wprm-recipe-container-48260>

**Ingredients:**

* ▢3 lbs ground pork
* ▢1 large yellow onion *minced*
* ▢1 large red bell pepper *minced*
* ▢1 large carrot minced
* ▢3/4 to 1 cup sweet pickle relish
* ▢2 to 4 oz. raisins
* ▢1 1/2 cups shredded sharp cheddar cheese
* ▢3 eggs
* ▢1/4 teaspoon ground black pepper
* ▢1 teaspoon salt
* ▢2 cups breadcrumbs
* ▢4 to 5 cups water *for steaming*

**Instruction:**

* Prepare the embutido meatloaf by combining the following ingredients in a large mixing bowl: ground pork, onion, red bell pepper, carrot, sweet relish, raisins, cheese, eggs, salt, and ground black pepper. Mix well until all ingredients are blended.
* Add the bread crumbs. Continue to mix until well blended.
* Scoop a cup of embutido mixture and place over a sheet of pre-cut aluminum foil (12 x 10 inches). Mold the mixture to form a cylindrical shape. Roll the foil and secure both edges. Set aside. Do this until all the embutido meatloaf mixture is consumed.
* Arrange the wrapped embutido in a steamer. Pour water on the steamer and let boil. Steam (in medium heat) for 60 minutes.
* Remove the steamed pork embutido from the steamer. Let it cool down. Chill in the refrigerator for 2 hours. Slice and arrange in a serving plate. You can also fry it.
* Serve. Share and enjoy!

**Pork Asado Kapampangan Style  
by: Lalaine Manalo**

**Links:**

<https://panlasangpinoy.com/pork-embutido-steamed-filipino-meatloaf/#wprm-recipe-container-48260>

**Ingredients:**

* 4 pounds whole pork shoulder
* ½ cup calamansi juice
* ¼ cup soy sauce
* 1 onion, peeled and sliced thinly
* 4 cloves garlic, peeled and minced
* ¼ teaspoon peppercorns, cracked
* ¼ cup canola oil
* 2 large potatoes, peeled and sliced into ¼-inch thick rounds
* 1 cup tomato sauce
* 1 ½ cups water
* 1 bay leaf
* 1 can (3 ounces) liver spread
* salt and pepper to taste

**Instruction:**

* In a large bowl, combine calamansi juice, soy sauce, onions, garlic, and peppercorns. Whisk until distributed.
* Add pork and massage marinade on the meat. Marinate in the refrigerator for about 2 to 4 hours. Drain meat, reserving liquid, onions, and garlic.
* In a wide, thick-bottomed pan over medium heat, heat oil. Add potatoes and cook until tender and lightly browned. Remove from pan and drain on paper towels.
* Add pork and sear on all sides until lightly browned. Remove from the pan and drain on paper towels.
* Remove excess oil except for about 2 tablespoons. Add the reserved onions and garlic (from the marinade) and cook until softened.
* Add the reserved marinade, scraping sides and bottom of the pan to deglaze.
* Add tomato sauce, water, and bay leaf. Stir to combine.
* Add pork. Bring to a boil, skimming any scum that floats on top.
* Lower heat, cover, and simmer until meat is fork-tender With a slotted spoon, remove and set aside.
* Add liver spread to the sauce and stir to distribute.
* Continue to cook until thickened. Season with salt and pepper to taste.
* Slice pork into serving slices and arrange on a platter. Garnish with fried potatoes and pour sauce on top. Serve hot.

Notes

* Do not marinate the pork for too long as the acids in the marinade will denature the protein fibers and turn the meat mushy. At least 30 minutes up to overnight should do the trick.
* Pork roasts are usually irregular in shape and girth. If serving for a party, you might want to bind the slab with butcher's twine to give it a more uniform and appealing appearance and to ensure even cooking.
* Sear the meat properly to add color and enhance flavor.  Pat the meat dry and cook on high heat so it will brown and not steam.
* I like to use pork shoulder, which is pretty meaty with adequate ribbons of fat for juiciness and a great braising cut. You can also use pork loin if you prefer a leaner cut.
* The pork is traditionally cooked whole and then sliced into serving portions. You can cut it in smaller chunks if you want to speed up cooking time or don't have a big enough pan to fit.
* When tender, remove the meat from the sauce and allow it to rest for a few minutes before carving to redistribute the juices. Cover tightly with aluminum foil to keep warm.
* Pan-fry the potatoes until lightly browned to keep them from falling apart when finished off in the sauce. Or you can fry them all the way and serve them as a garnish.
* For a richer flavor, you can shredded quick-melt cheese to the sauce.

**Pork Lengua with White Creamy Sauce  
by: BEBS**

**Links:**

<https://www.foxyfolksy.com/pork-lengua-recipe/#recipe>

**Ingredients:**

* 1 pound pork tongue
* 1 tablespoon salt
* 3 tablespoons butter
* 2 cloves garlic - minced
* 1 medium onion - chopped
* 1 tablespoon [**soy sauce**](https://amzn.to/2JUqUVl)
* 1 can (370ml) [**evaporated milk**](https://amzn.to/2GDM5NB)
* 1 cup broth (from tongue)
* 1 can (15.25oz) whole corn kernel - liquid drained
* salt
* ground pepper
* ½ cup [**all-purpose cream**](https://amzn.to/2IhrPOJ)

**Instruction:**

* Place the pork tongue in a pressure cooker. Sprinkle 1 tablespoon of salt and and fill with enough water just to cover the meat. Cook in pressure cooker for 25-30 minutes.
* Remove tongue from liquid and transfer to a work surface and cool slightly. Reserve a cup of the broth. Peel outer layer of skin from pork tongue. Cut the meat in thin slices about a quarter inch thick.
* Melt butter on a large skillet over medium heat. Saute garlic and onion until aromatic and tender.
* Add the pork tongue slices and season with soy sauce. Let it cook for 2-3 minutes turning the meat slices once or twice.
* Pour in evaporated milk and broth and add the corn kernels. Season with salt and pepper. Let it simmer for 5-7 minutes or until liquids starts to get thick.
* Add all-purpose cream and simmer for another minute. Add salt if needed.
* Transfer to a serving plate and serve with steamed rice or mashed potatoes.

Notes

If you do not have a pressure cooker, just boil the tongue in a pot over stove-top over high heat. Once it starts to boil, set heat to low and cover with lid. Let it simmer for 1-2 hours or until the pork tongue becomes fork-tender.

**Kapampangan Lechon Paksiw  
by: Dolly Dy-Zulueta**

**Links:**

<https://www.philstar.com/lifestyle/food-and-leisure/2024/01/17/2326306/recipe-kapampangan-lechon-paksiw>

**Ingredients:**

* 2 Tbsps. oil
* 1 pc. medium onion, sliced
* 3 cloves garlic, minced
* 1 kg. leftover pork lechon with butu-buto
* 1 cup water
* 1/4 cup vinegar
* 1/2 tsp. peppercorns
* 3/4 Tbsp. salt
* 4 bay leaves
* 1 cup lechon sauce
* 1 Tbsp. brown sugar (optional)

**Instruction:**

1. In a pot or wok, heat oil. Sauté onion and garlic until limp and aromatic.

2. Add leftover lechon and cook until lightly browned. Add water and allow to simmer for about 2 minutes.

3. Add white vinegar, and bring to a boil, uncovered and without stirring, for 2 to 3 minutes. Add peppercorns, salt, and bay leaves. Stir and allow to simmer for another minute or two.

4. Pour in lechon sauce, and cook for a minute. Add sugar, and cook until the sauce slightly thickens.

5. Best to serve a day after cooking, once all the flavors and aromatics have been absorbed.

**Kapampangan Tocino  
by: BEBS**

**Links:**

<https://www.foxyfolksy.com/tocino-recipe-sweet-cured-pork/>

**Ingredients:**

* 2 pounds pork (butt, shoulder, ham or belly) - cut into ¼ inch thin
* ¾ cup brown sugar
* 1 ½ tablespoons salt
* 3 cloves garlic - finely minced
* 1 tablespoon [**soy sauce**](https://amzn.to/2JUqUVl)
* 2 tablespoons [**rice vinegar**](https://amzn.to/2rj25e8)
* ¼ cup fruit juice, (pineapple, apple) (optional)
* ½ tablespoons finely ground black pepper
* 1 tablespoon rice flour (optional)
* [**natural red food color**](https://amzn.to/2Ih2hoH) (optional)

**Instruction:**

* In a big bowl, combine all ingredients except for the pork slices. Mix until well blended.
* Add the pork and mix using the hand, use hand gloves to avoid stains. Mix for several minutes to an hour.
* Transfer to a container with a cover and let it sit overnight on the counter.
* Mix again for a couple of times before putting in the fridge. Cure for 24 hours or up to 3 days. Can be frozen afterwards and stored longer.

**Sweet Longganisa (Pampanga Style)  
by: Jainey**

**Links:**

<https://www.mamasguiderecipes.com/2017/09/14/sweet-longganisa-pampanga-style/>

**Ingredients:**

* 1 pound ground pork shoulder  
  6 cloves of garlic, crushed  
  1 tablespoon vinegar  
  1/4 cup brown sugar  
  1 tablespoon salt  
  1 tablespoon ground black pepper  
  1 tablespoon achuete oil, more if making skinless sausages  
  hog casing, optional  
  canola oil, for pan-frying

**Instruction:**

1. In a large bowl, mix all ingredients except for the hog casing and canola oil. Combine very well. Transfer to container with a tight cover and refrigerate for hours or overnight. Cook a teaspoon of the meat to do taste test, adjust the seasoning as needed.
2. If hog casing is not available: You can make skinless longganisa. Just shape the marinated ground pork into 3-inch sausages and cook over achuete oil. Fry in a lightly oiled frying pan until cooked through and golden brown.
3. If Hog casing is available: Clean and wash hog casings thoroughly with warm running water first. Once the hog casing is clean, stuff them with the sausage meat.
4. To Cook Longganisa: Transfer the sausage links in a pan and put enough water (about halfway up the sides of the sausage). Simmer over medium-to low heat, stirring occasionaly and until all water evaporates and oil comes out from the longganisa. Add a little oil if needed and fry until longganisa turns golden brown.

**Barquillos  (Wafer Rolls)  
by: Jainey**

**Links:**

<https://www.mamasguiderecipes.com/2017/04/28/barquillos-wafer-rolls-mamas-guide/>

**Ingredients #1:**

* 1/2 cup butter or margarine
* 1/2 cup white sugar
* 1 teaspoon vanilla extract
* 2 whole egg whites
* 2/3 cup all-purpose flour

**Instruction:**

1. Preheat an oven to 375°F (190°C).
2. Lightly grease 2 baking sheets. Beat the butter, sugar, and vanilla with an electric mixer in a large bowl until smooth. Add the egg whites one at a time, allowing each to blend into the butter mixture before adding the next.
3. Mix in the flour until just incorporated. Drop teaspoonfuls of the dough onto ungreased baking sheets.
4. Spread thinly with a spatula or the back of the spoon into a 3 inch circle.
5. Bake in the preheated oven until browned along the edges, about 3-5 minutes.
6. Remove the baked wafers from the baking sheet one at a time using a stick/skewer or spatula roll it. You may also roll each wafer around the handle of a wooden spoon until the edges overlap.
7. Cool seam-side down on a wire rack until completely crisp. As you practice making barquillos, you will eventually learn to make thinner rolls. Happy cooking and enjoy!

**Ingredients #2:**

* 5 large egg yolks
* 1/2 cup sugar
* 3/4 cup milk
* 1/4 to 2/3 cup all-purpose flour, sifted
* 1 tsp vanilla or rind of lemon
* butter or cooking oil

**Instruction:**

1. Beat the egg yolks. Pour in milk and stir lightly. Add the flour. Mix well.
2. Add sugar (according to taste or desired amount) and powdered rind or vanilla.
3. Grease the barquillera or hot iron and prepare it to moderate heat.
4. Get about a tablespoon of batter and place it on the hot iron. Press and heat on both sides until the color turns to light brown.
5. While still hot, shape the soft batter using the handle of a wooden spoon or Chopstick, then roll it to form a tube. Make sure to grease the handle (or the pin) to prevent the barquillos from sticking. Happy cooking and enjoy!

**Tibok-Tibok**

**by: Lalaine Manalo**

**Links:**

<https://www.kawalingpinoy.com/tibok-tibok/>

**Ingredients:**

* 1 cup coconut cream
* 4 cups fresh carabao's milk (or cow's milk)
* 1 cup rice flour
* 1 cup sugar
* ½ teaspoon salt (if using cow's milk)

**Instruction:**

* In a pan over medium heat, add coconut cream and bring to a boil. Continue to cook, stirring occasionally, until liquid starts to thicken.
* Lower heat and simmer. As oil starts to separate and solids begin to form, regularly stir and scrape sides and bottom of the pan to prevent from burning. Continue to cook and stir until curds turn golden brown.
* Using a fine mesh sieve or colander, drain latik. Reserve oil.
* Generously brush bottom and sides of 7 x 5-inch pan with coconut oil and set aside.
* In a heavy-bottomed pot, combine milk, rice flour, and sugar. Add salt if using cow's milk. Whisk together until smooth and well-blended.
* Over medium-low heat, bring to a simmer, whisking regularly. Continue to cook, whisking regularly, for about 10 to 15 minutes or until mixture thickens to a smooth thick paste.
* Gently transfer milk mixture to prepared pan. Smooth and evenly distribute using a spatula.
* Allow to slightly cool and set. Generously brush with coconut oil and garnish with latik. Cut into serving slices.

Notes

* Simmer the milk on low heat and do not bring to a rapid boil to keep from curdling or separating.
* Tibok-tibok is traditionally thickened with rice flour. You can use cornstarch but the texture will be firmer and less silky
* To evenly distribute pudding mixture and to smoothen the top, gently tap the pan a few times on the counter.
* When storing for future use, cover and lightly press a plastic film on the surface of the pudding to keep the top from drying out.