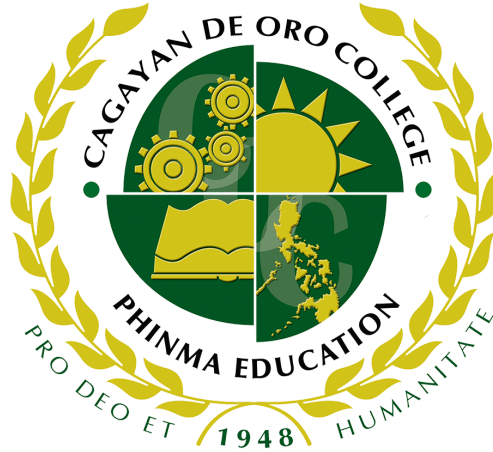


# FOOD RECIPE WEBSITE



**A Project Documentation Submitted to the  
College of Information Technology  
Cagayan de Oro College  
PHINMA Education**

**In Partial Fulfillment of the Requirements  
For Human Computer Interaction**

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**April 2025**

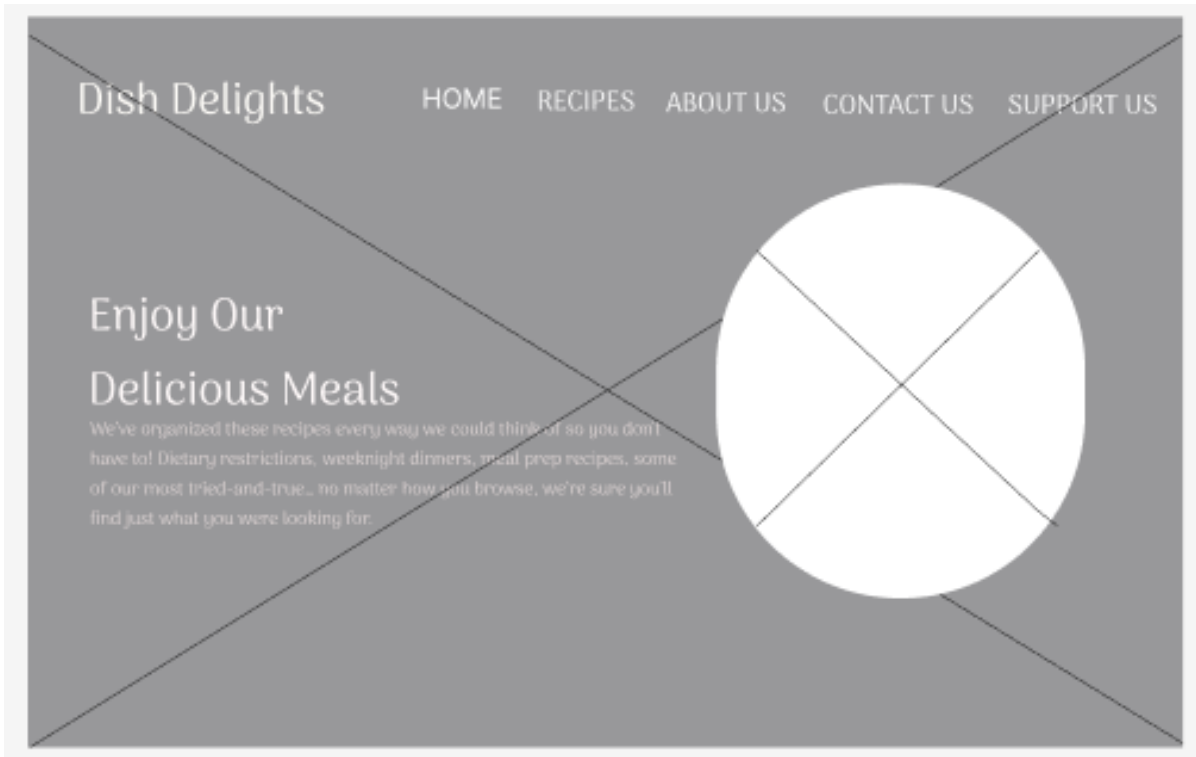
## Introduction

Food is more than just sustenance—it's an experience that brings people together. Each course of a meal plays a key role in creating a memorable dining experience. Appetizer recipes kick things off by exciting the taste buds with light and flavorful dishes that prepare the stomach for the meal ahead.

Main course recipes follow, offering the heart of the meal with a balance of proteins, vegetables, and starches, showcasing creativity and tradition. These dishes serve as the centerpiece of the dining experience, reflecting personal taste and culinary creativity.

Finally, dessert recipes bring sweetness and joy, offering indulgent treats that satisfy cravings and complete the dining experience. Whether rich and chocolatey or light and fruity, desserts add a delightful finish to any meal. This guide takes you through a culinary journey with a variety of recipes to explore and enjoy.

## WIREFRAME



### About Us

Welcome to Dish Delights, your ultimate destination for delicious and easy-to-follow recipes! We're a group of passionate food lovers and home cooks on a mission to share the rich and colorful flavors of the Philippines with the world.

Our website is a collection of beloved Filipino recipes - passed down through generations and enjoyed at every family gathering.

Whether you're craving for savory adobo, sweet leche flan, or crispy lumpia, we've got you covered with step-by-step instructions and helpful tips to make cooking a breeze.

We believe that food is more than just nourishment - it's a connection to our roots, a way to preserve culture, and a celebration of identity.

Through easy-to-follow recipes, cooking tips, and stories behind each dish, we aim to make Filipino cuisine accessible to everyone, everywhere.

Join us as we honor traditions, inspire creativity in the kitchen, and bring the warmth of Filipino cooking to tables around the globe.

Thank you for visiting Dish Delights! We hope you find joy in cooking and discover new flavors that excite your palate.

Don't forget to check out our latest recipes and share your culinary creations with us on social media.

Happy cooking!

### Developers



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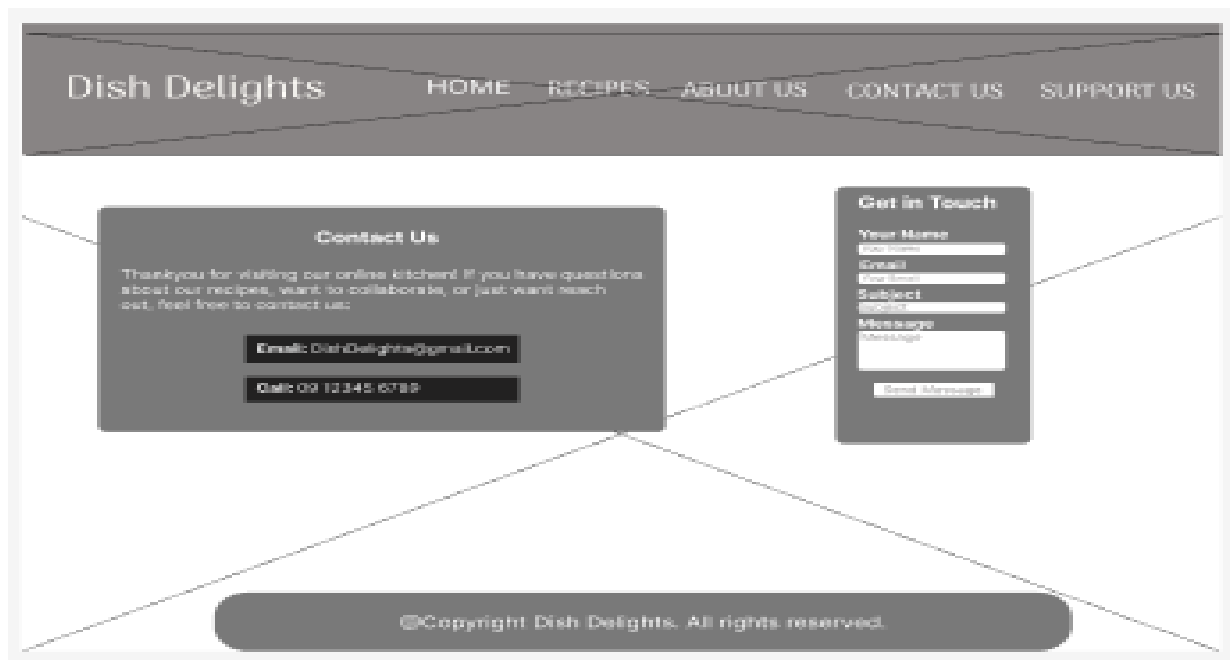
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## Top Rated Recipes

Out of all the many recipes on dish delights, these are our shining stars - the recipes we come back to again and again (and again).

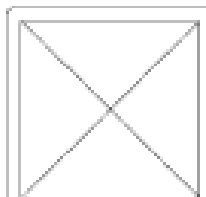
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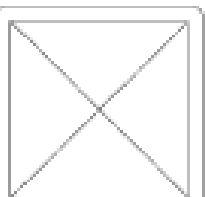
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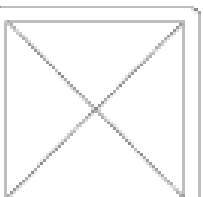
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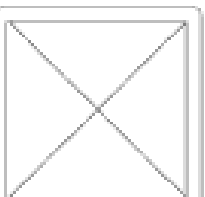
Dynamite Lumpia, also known as Lumpiang Dinagda. It's a fiery Filipino appetizer that packs a punch...

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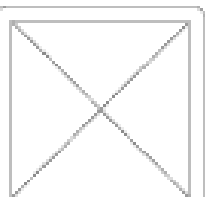
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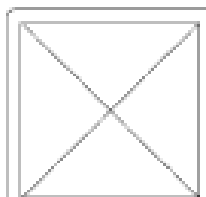
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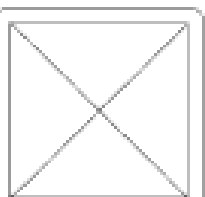
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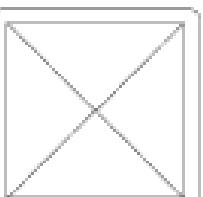
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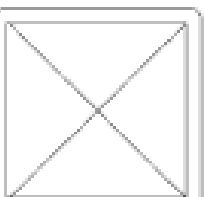
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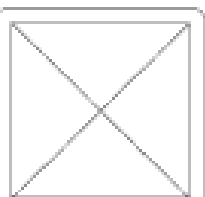
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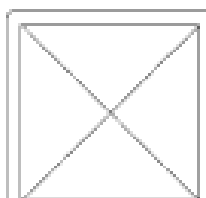
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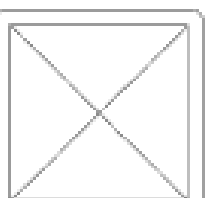
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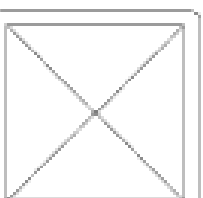
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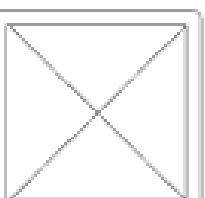
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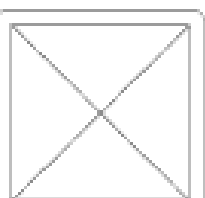
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**Halo-Halo**  
Halo-Halo (pronounced 'halo-halo') is a popular Indonesian street food. It consists of shaved ice, sweetened condensed milk, and various toppings like fruit, beans, and jellies.

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**Ladohe Flan**  
Ladohe Flan is a popular dessert in the Philippines. It is a custard flan topped with a layer of chocolate sauce and a dusting of powdered sugar.

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**Ube Halaya**  
Ube Halaya is a popular Filipino dessert. It is a sweet, purple-colored jam made from ube (purple yam) and sugar, often served with a dusting of powdered sugar.

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**Mango Float**  
The Mango Float is a popular Filipino dessert. It consists of a soft, fluffy rice cake (buko float) topped with a thick layer of mango puree and a dusting of powdered sugar.

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**Buko Pandan**  
Buko Pandan is a popular Filipino dessert. It is a sweet, sticky rice cake (buko) topped with a thick layer of pandan (lemongrass) puree and a dusting of powdered sugar.

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### Dynamite Lumpia

**Dynamite Lumpia**, also known as Lumpiang Dinamita, is a fiery Filipino appetizer that packs a punch. It features long green chilies stuffed with a savory filling, typically ground pork and cheese, then wrapped in lumpia wrappers and deep-fried until golden brown and crispy.

#### Ingredients:

- For the filling:
  - 1/2 lb. ground pork
  - 1/4 cup chopped onion
  - 2 cloves garlic, minced
  - 1/4 cup shredded cheddar cheese (or your preferred cheese)
  - Salt and pepper to taste
- For the Lumpia:
  - 12-14 long green chilies (jalapeño or similar)
  - 12-15 lumpia wrappers
- Cooking oil for deep frying
- For the dipping sauce (optional):
  - Sweet chili sauce
  - Bonito Ahihiki
  - Spiced vinegar

#### Instructions:

- Prepare the Filling:** In a pan, heat a tablespoon of oil over medium heat. Sauté garlic and onion until fragrant. Add ground pork and cook until browned. Season with salt and pepper. Remove from heat and let cool slightly. Combine the cooked pork with chopped green onions and shredded cheese. Mix well.
- Stuff the Chilies:** Slice each chili lengthwise, leaving the stem intact. Carefully remove the seeds and membranes. Stuff the chilies with the pork filling, using a spoon or piping bag if you have one.
- Wrap the Lumpia:** Place a lumpia wrapper on a flat surface. Roll one corner over the filling, leaving room for the chili stem. Place the stuffed chili on the wrapper, with the stem pointing out. Fold the opposite side over the chili and roll tightly, sealing the edge with a dab of water. Repeat with the remaining chilies.
- Deep Fry:** Fry the lumpia in batches for 2-3 minutes per side, or until golden brown and crispy. Remove from the oil and drain on paper towels.
- Serve:** Serve the Dynamite Lumpia hot with your preferred dipping sauce. Enjoy!

#### Tips and Variations:

- Chili Options:** You can use other types of green chilies, such as jalapeños or serrano peppers, but adjust the quantity based on your heat preference.
- Filling:** Feel free to experiment with different cheese varieties or add other ingredients to the filling, such as chopped vegetables or a bit of soy sauce.
- Dipping Sauce:** Consider making your own dipping sauce with a combination of soy sauce, vinegar, garlic, and chili flakes.
- Air Fryer:** You can also air fry Dynamite Lumpia for a healthier option. Preheat your air fryer to 375°F (190°C) and cook for 10-12 minutes, flipping halfway through.

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### Lumpiang Shanghai

**Lumpiang Shanghai**, also known as Allagana spring rolls, are a beloved appetizer in Filipino cuisine. These savory rolls are filled with a mixture of ground pork, vegetables, and seasonings, wrapped in thin lumpia wrappers, and deep-fried until golden brown and crispy.

#### Ingredients:

- For the filling:
  - 1 lb ground pork (or chicken)
  - 1/2 cup minced carrots
  - 1/2 cup minced onion
  - 1/4 cup minced green onions
  - 1/4 cup minced garlic
  - 1 egg, lightly beaten
  - 1 tablespoon soy sauce
  - 1 teaspoon sesame oil (optional)
  - 1/2 teaspoon black pepper
  - 1/2 teaspoon salt (or to taste)
- Wrappers:
  - 50-60 lumpia wrappers (spring roll wrappers)
- Oil
- 2 cups cooking oil (enough for deep frying)
- Dipping Sauce:
  - Sweet and sour sauce, Benito ketchup, or your preferred dipping sauce

#### Instructions:

- Prepare the Filling:** In a large bowl, combine the ground pork, carrots, onions, green onions, garlic, egg, soy sauce, sesame oil (if using), pepper, and salt. Mix thoroughly until all ingredients are well combined.
- Prepare the Wrappers:** Lay out your lumpia wrappers on a clean, flat surface. Cover the unused wrappers with a damp cloth to prevent them from drying out.
- Assemble the Lumpia:** Place a spoonful of the filling near the center of a lumpia wrapper. Fold the bottom edge near the filling, then fold in the sides, and lightly roll the wrapper upwards to create a cylindrical shape. Seal the edge with a little water or a flour-water paste.
- Deep Fry:** Heat the cooking oil in a deep fryer or large pot to 350°F (175°C). Fry the lumpia in batches, ensuring not to overcrowd the pot. Fry until golden brown and crispy, about 3-5 minutes per batch. Remove from the oil and drain on paper towels.
- Serve:** Serve the Lumpiang Shanghai hot and crispy with your preferred dipping sauce.

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### Beef Empanada

*Beef Empanadas are savory pastries filled with a flavorful mixture of ground beef, vegetables, and spices.*

#### Ingredients:

##### For the Dough:

- 2 lb cups all-purpose flour
- 1 teaspoon salt
- 1 cup shortening or lard (for a richer flavor)
- ¾ cup ice water

##### For the Filling:

- 1 lb ground beef
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 1 medium potato, peeled and sliced
- 1 medium carrot, sliced
- ½ cup raisins (optional)
- ¼ cup green peas (optional)
- 1 teaspoon ground black pepper
- 1 teaspoon salt (or to taste)
- ¼ cup soy sauce
- 2 tablespoons cooking oil
- 1 egg, beaten (for egg wash)

#### Instructions:

1. **Mix the Dough:** In a large bowl, combine the flour and salt. Cut in the shortening or lard using a pastry blender or your fingers until the mixture resembles coarse crumbs. Gradually add the ice water, mixing until the dough comes together. Knead the dough in plastic wrap and refrigerate for at least 30 minutes.
2. **Prepare the Filling:** Heat the cooking oil in a large skillet over medium heat. Add the onion and garlic and sauté until softened. Add the ground beef and cook until browned, breaking it up with a spoon. Drain off any excess fat. Add the potatoes, carrots, raisins (if using), and peas (if using). Cook until the vegetables are tender. Season with salt, pepper, and soy sauce. Remove from heat and let cool completely.
3. **Assemble the Empanadas:** On a lightly floured surface, roll out the dough to about ¼ inch thickness. Use a 4-inch round cookie cutter or a bowl to cut out circles. Place a spoonful of the beef filling in the center of each circle. Fold the dough over to form a half-moon shape, crimping the edges to seal.

#### Bake or Fry

- **Baking:** Preheat oven to 375°F (190°C). Brush the empanadas with the beaten egg. Bake for 20-25 minutes, or until golden brown.
- **Frying:** Heat about 7 inch of oil in a large skillet over medium heat. Fry the empanadas in batches until golden brown and crispy, about 3-4 minutes per side. Remove and drain on paper towels.

4. **Serve:** Serve the Beef Empanadas warm. They are delicious on their own or with a dipping sauce of your choice (salsa, soy sauce, or a spicy sauce).

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### Siomai

*Siomai are steamed Chinese dumplings, typically filled with ground pork, shrimp, and/or vegetables, and are a popular street food and snack in the Philippines.*

#### Ingredients:

##### For the Siomai Filling:

- 1 lb ground pork
- ½ lb shrimp, peeled and finely minced
- ¼ cup finely chopped onion
- 2 cloves garlic, minced
- 1 tablespoon soy sauce
- 1 teaspoon sesame oil
- ¼ teaspoon white pepper
- ¼ teaspoon salt (or to taste)
- 2 green onions, finely-chopped (for garnish)
- For the Chili Garlic Oil:
- ¼ cup vegetable oil
- 2-3 cloves garlic, minced
- ½ tsp chili flakes (adjust to your spice preference)

##### For Serving:

- Steamer wrappers (round or square)
- Steamed rice
- Soy sauce (for dipping)

#### Instructions:

1. **Prepare the Chili Garlic Oil:** Heat the vegetable oil in a small saucepan over medium heat. Add the minced garlic and chilies. Cook until fragrant and the garlic is slightly golden, about 7-10 minutes. Remove from heat and let cool completely.
2. **Prepare the Siomai Filling:** In a large bowl, combine the ground pork, minced shrimp, onion, garlic, soy sauce, sesame oil, white pepper, and salt. Mix thoroughly until all ingredients are well combined.
3. **Assemble the Siomai:** Place a siomai wrapper in your hand. Add about 1 tablespoon of the filling to the center. Bring the edges of the wrapper and pinch them to create a crimping shape. You can find many online tutorials showing different siomai shaping techniques.
4. **Steam the Siomai:** Place the assembled siomai in a steamer basket lined with parchment paper. Steam over boiling water for 12-15 minutes, or until the siomai are cooked through and the wrappers are translucent.
5. **Serve:** Garnish the steamed siomai with finely chopped green onions. Drizzle with the chili garlic oil. Serve hot with steamed rice and soy sauce for dipping.

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### Chicharon Bulaklak

**Chicharon Bulaklak**, meaning "flower chicharon," is a popular Filipino appetizer known for its crispy texture and rich flavor. It's made from deep-fried pork intestines, a tissue that connects the intestines to the abdominal wall, giving it a unique, flower-like appearance. This recipe provides detailed instructions and incorporates images to guide you through the process.

#### Ingredients:

- 2 lbs. pork ruffie (or chichon)
- 7 tablespoons whole peppercorn
- 3 dried bay leaves
- 2 ½ tablespoons sea salt
- 4 cups canola oil
- 8 cups water

#### Instructions:

- Cleaning and Preparation:** Thoroughly clean the pork ruffie fat. Several online sources recommend rinsing it with vinegar and salt to remove impurities. This step is crucial for achieving a clean and delicious final product.
- Boiling:** In a large pot, combine the ruffie fat, peppercorns, 2 tablespoons of salt, and bay leaves. Add water, bring to a boil, then reduce heat and simmer for about 7 hours or until tender. This process helps to render some of the fat and makes the chicharon more pliable.
- Drying:** Remove the boiled ruffie fat from the pot and let it drain completely. Pat it dry with paper towels to remove excess moisture. This step is essential for achieving maximum crispiness during frying.
- Salting:** Rub the remaining 1½ tablespoons of salt oil over the ruffie fat. This additional salting enhances the flavor and helps to further draw out moisture.
- Deep Frying:** Heat the canola oil in a deep fryer or large pot to 350°F (175°C). Carefully add the ruffie fat in batches, ensuring not to overcrowd the pot. Deep fry over medium heat until golden brown and crispy (approximately 3-5 minutes per batch). Be cautious of oil splattering.
- Draining:** Remove the fried ruffie fat from the oil and place it on a plate lined with paper towels to absorb excess oil.
- Serving:** Serve immediately while still warm and crispy. Chicharon Bulaklak is traditionally served with special vinegar.

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### Mango Float

**The Mango Float** is a beloved no-bake Filipino dessert, a delightful layered treat of creamy sweetness and juicy mango. Its simple preparation belies its deliciousness, making it perfect for any occasion.

#### Ingredients:

- 24 graham crackers (or ladyfingers)
- 2 (14-ounce) cans sweetened condensed milk (chilled)
- 4 cups heavy cream (or all-purpose cream, chilled)
- 2-3 ripe mangoes, peeled, pitted, and sliced (kinds of mangoes are ideal for their sweetness and texture)

#### Instructions:

- Chill Ingredients:** Chill the sweetened condensed milk and heavy cream overnight or for at least 2 hours. This is crucial for achieving a firm, stable whipped cream. Chilling your mixing bowl and beaters also helps.
- Whip the Cream:** In a chilled bowl, beat the chilled heavy cream with an electric mixer until stiff peaks form. Gradually add the chilled sweetened condensed milk, continuing to beat until well combined and fluffy.
- Assemble the Layers:** Choose a rectangular or square glass dish (approximately 8x8 inches or 10x10 inches). Line the bottom with a layer of graham crackers. Spread about 1/3 of the whipped cream mixture evenly over the crackers. Arrange a layer of mango slices on top.
- Repeat Layers:** Repeat the layering process (crackers, cream, mangoes) two more times, ending with a layer of whipped cream and mango slices on top. You can arrange the top layer of mangoes attractively.
- Chill and Serve:** Cover the dish with plastic wrap and refrigerate for at least 4-6 hours, or preferably overnight, to allow the graham crackers to soften and the flavors to meld. The longer it chills, the better the texture and flavor will be.
- Optional Garnish:** Before serving, you can sprinkle crushed graham crackers or a dusting of powdered sugar over the top for extra texture and visual appeal.
- Serve:** Cut the Mango Float into squares and serve chilled.

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### Ube Halaya

**Ube Halaya** is a sweet, creamy jam made from purple yam, milk, and sugar. It's a versatile dessert that can be enjoyed on its own, used as a spread, or incorporated into other desserts like cakes and ice cream.

#### Ingredients:

- 1 lb purple yam, peeled and cubed
- 1 can (14 oz) sweetened condensed milk
- 1/2 cup evaporated milk
- 1/4 cup butter
- 1/4 teaspoon salt

#### Instructions:

1. Boil the cubed purple yam in water until tender, about 15-20 minutes.
2. Drain the yam and mash it thoroughly.
3. In a saucepan, combine the mashed yam, condensed milk, evaporated milk, butter, and salt.
4. Cook over medium heat, stirring constantly, until the mixture thickens and becomes smooth, about 15-20 minutes.
5. Let cool completely before serving.

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### Buko Pandan

**Buko Pandan** is a beloved Filipino dessert, a delightful combination of creamy coconut milk, chewy tapioca pearls, and fragrant pandan-flavored jelly. Its vibrant green color and refreshing taste make it a perfect treat, especially on a hot day. This recipe provides detailed instructions and incorporates images to guide you through the process.

#### Ingredients:

- For the Pandan Jelly:
  - 2 cups water
  - 1 cup sugar
  - 1 (1-ounce) package unflavored gelatin (or 3 tablespoons agar-agar powder)
  - 4-6 pandan leaves, tied in a knot (or 1 teaspoon pandan extract)
- For the Creamy Coconut Mixture:
  - 2 cups coconut milk (full-fat recommended)
  - 1 (14-ounce) can sweetened condensed milk
  - 1 cup heavy cream (or all-purpose cream)
  - 1 cup cooked tapioca pearls (drained)
  - 1 (12.5-ounce) can young coconut, drained and shredded (or 2 cups shredded young coconut)
  - Optional: Nuts de coco, mango (super pairs fruit)

#### Instructions:

1. Prepare the Pandan Jelly: In a saucepan, combine water, sugar, and pandan leaves (or extract). Bring to a boil, stirring until sugar dissolves. Reduce heat and simmer for 5 minutes. Remove from heat and stir in the gelatin (or agar-agar). Let stand for 5 minutes to soften the gelatin.
2. Dissolve Gelatin: Gently heat the mixture over low heat, stirring constantly until the gelatin is completely dissolved. *Do not boil.* Add a few drops of green food coloring for a more vibrant color (optional). Pour into a greased 8x11 inch baking dish or similar container and refrigerate until set (at least 2-3 hours). Once set, cut into cubes.
3. Prepare the Coconut Mixture: In a large bowl, whisk together coconut milk, sweetened condensed milk, and heavy cream until smooth and creamy.
4. Combine Ingredients: Gently fold in the drained tapioca pearls and shredded coconut. Add the cut pandan jelly cubes and any optional ingredients like nuts de coco or mango.
5. Chill and Serve: Cover the bowl and refrigerate for at least 2 hours to allow the flavors to blend and the dessert to chill thoroughly. Serve cold.

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### Halo-Halo

*Halo-Halo (meaning "mix-mix") is a quintessential Filipino dessert, especially popular during summer. It's a vibrant mix of shaved ice, sweetened beans, fruits, jellies, and often topped with leche flan and ice cream.*

#### Ingredients:

- Shaved ice
- Sweetened beans (red beans, mung beans, ube halaya)
- Fruits (bananas, jackfruit, sweet potatoes, sapioya pearls)
- Coconut jellies (melo de coco)
- Leche flan (optional)
- Ice cream (optional)
- Milk or evaporated milk

#### Instructions:

1. Fill a tall glass with shaved ice.
2. Layer with sweetened beans, fruits, jellies, and other toppings.
3. Drizzle with milk or evaporated milk.
4. Top with leche flan and ice cream (if using).
5. Mix everything together to enjoy the refreshing and flavorful combination.

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### Leche Flan

*Leche Flan is a Filipino version of crème caramel, a smooth and silky custard with a thick caramel syrup. It's a popular dessert served during special occasions and holidays.*

#### Ingredients:

- 6 large egg yolks
- 7 can (14 oz) sweetened condensed milk
- 7 can (12 oz) evaporated milk
- 1/2 cup granulated sugar
- 1/4 cup water

#### Instructions:

1. Preheat oven to 350°F (175°C).
2. Make caramel: In a saucepan, combine sugar and water. Cook over medium heat, stirring occasionally, until the sugar melts and turns a deep amber color. Carefully pour into a 9-inch baking dish, swirling to coat the bottom.
3. In a large bowl, whisk together egg yolks, condensed milk, and evaporated milk until smooth.
4. Pour the custard mixture over the caramel in the baking dish.
5. Place the baking dish in a larger pan. Pour hot water into the larger pan until it reaches halfway up the sides of the baking dish.
6. Bake for 45-60 minutes, or until the custard is set.
7. Let cool completely before serving.

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### Sisig

**Sisig**, a popular Filipino dish, is a sizzling plate of chopped pork, typically including pig's face (sometimes ears), and sometimes cheddar, along with onions, chili peppers, and calamansi juice. When unavailable, using pork belly as a substitute for the more traditional pig's head parts, or even substituting chicken or seafood. This recipe uses pork belly for accessibility.

#### Ingredients:

- 1 lb pork belly, cut into 1-inch cubes
- 1/2 lb chicken skin, skinned
- 1 large onion, finely chopped
- 4-6 chili peppers (jalapeño or similar), finely chopped (adjust to taste)
- 1/4 cup calamansi juice (or lemon/lime juice)
- 2 tablespoons soy sauce
- 1 tablespoon cooking oil
- 1 teaspoon black pepper
- 1/2 cup mayonnaise (optional, for creamier texture)
- Salt to taste

#### Instructions:

1. **Boil the Pork:** Place the pork belly cubes in a pot, cover with water, and bring to a boil. Boil for 1 hour and 30 minutes for chicken skin, or until the pork is very tender. Drain well and allow to cool slightly. This step renders the meat, making it easier to chop.
2. **Grill/Charbroil:** For a smoky flavor, grill the boiled pork cubes for a few minutes per side until lightly charred. This step is optional but adds depth of flavor.
3. **Chop the Pork:** Once cool enough to handle, finely chop the pork belly. You can use a chopper or a sharp knife.
4. **Sauté Aromatics:** Heat cooking oil in a pan or wok over medium heat. Add the chopped onions and sauté until softened, about 3-5 minutes.
5. **Cook the Liver:** Add the sliced chicken liver to the pan and cook until browned and cooked through, about 5-7 minutes. You can sear the liver slightly while cooking for a smokier texture.
6. **Combine Ingredients:** Add the chopped pork to the pan along with the chili peppers, calamansi juice, soy sauce, and black pepper. Stir well to combine.
7. **Simmer:** Reduce heat to low and simmer for 5-10 minutes, allowing the flavors to meld. Stir occasionally.
8. **Add Mayonnaise (optional):** Stir in the mayonnaise (if using) during the last minute of cooking.
9. **Season and Serve:** Taste and adjust seasoning with salt as needed. Serve immediately on a hot plate or sizzling platter for the best presentation. Garnish with additional chili peppers and calamansi wedges.

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### Chicken tinola

**Chicken Tinola** is a classic Filipino comfort soup, perfect for a chilly day or when you're feeling under the weather. It's a popular Filipino soup, known for its comforting, flavorful broth made with chicken, ginger, garlic, and fish sauce, often including vegetables like papaya and chili-ginger leaves.

#### Ingredients:

- 2 lbs bone-in chicken, cut into serving pieces (Note: Boneless chicken can be substituted, but it's not as traditional for richer flavor. You can reduce the skin for a leaner option.)
- 1 large onion, chopped
- 3 cloves garlic, crushed and chopped
- 2 thumb ginger, julienned (about 3 inches)
- 2 green papayas, wedged (or 2 chayotes, cut into wedges - chayote is a good substitute if papaya is unavailable)
- 1 lb cup malunggay leaves (Moringa leaves - substitute with spinach or other leafy greens if unavailable)
- 1 cup hot pepper leaves (Siling labuyo leaves - optional, adds a mild heat)
- 2 tablespoons fish sauce (Patis - adjust to taste)
- 2 Maggi Miso Chicken Cubes (optional, for extra chicken flavor)
- 1 quart rice wash (water used to rinse uncooked rice)
- 1 quart water (or more, as needed to adjust consistency)
- Salt and pepper to taste
- 2 tablespoons cooking oil

#### Instructions:

1. **Prepare Ingredients:** Wash and prepare all ingredients as listed above.
2. **Boil the Chicken:** Bring cooking oil to a medium heat. Sauté garlic, onion, and ginger until fragrant and golden.
3. **Brown Chicken:** Add chicken pieces to the pot and cook for 2-3 minutes per side, until slightly browned.
4. **Add Seasoning and Rice Wash:** Pour in fish sauce and salt well. Add rice wash and bring to a boil.
5. **Simmer:** Reduce heat to low, cover, and simmer for 45-60 minutes, or until chicken is tender. Add water as needed to maintain desired consistency.
6. **Add Vegetables:** Add papaya (or chayote) wedges and continue to simmer for 15-20 minutes, or until tender.
7. **Add Miso and Miso:** Stir in Maggi cubes (if using). Add hot pepper leaves and malunggay leaves. Cover and let sit for 2 minutes to let the flavors meld.
8. **Serve:** Cook into bowls and serve hot with steamed rice. A small bowl of fish sauce and chili peppers on the side is a traditional accompaniment.

**Notes:** It is a soup.

**Prep time:** 20 minutes

**Cook time:** 1 hour

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## Pinakbet

Pinakbet is a delicious and flavorful Filipino vegetable soup, known for its diverse mix of vegetables and savory-sweet pork-based broth.

## Ingredients:

- 1.5 lb pork belly, cut into 1-inch cubes
- 1 tablespoon cooking oil
- 1 large onion, chopped
- 4 cloves garlic, minced
- 2 ripe tomatoes, chopped
- 1 small butternut squash, peeled, seeded, and cut into 1-inch cubes
- 1 cup string beans, trimmed and cut into 1-inch pieces
- 1 bunch edam, trimmed and halved
- 1 medium eggplant, cut into 1-inch cubes
- 1 liter maula (ampalaya), seeded and cut into 1/2-inch thick slices
- 2 tablespoons shrimp paste (bagoong alamang)
- 1 to 2 cups water or pork broth
- Salt and pepper to taste
- Optional: 1/4 cup chopped fresh chives for garnish

## Instructions:

1. Sear the Pork: Heat oil in a large pot or Dutch oven over medium heat. Add the pork belly and cook until browned on all sides, about 5-7 minutes. Remove the pork from the pot and set aside.
2. Sauté Aromatics: Add the chopped onion and garlic to the pot and cook until softened and fragrant, about 3-5 minutes.
3. Add Tomatoes: Add the chopped tomatoes to the pot and cook until softened and slightly caramelized, about 5-7 minutes.
4. Add Shrimp Paste: Stir in the shrimp paste and cook for 1 minute, allowing it to release its aroma.
5. Add Vegetables: Add the butternut squash, string beans, edam, eggplant, and bitter melon to the pot. Stir well to combine.
6. Add Liquid: Pour in the water or pork broth, ensuring all the vegetables are submerged. Bring to a boil, then reduce heat to low, cover, and simmer for 20-25 minutes, or until the vegetables are tender but still retain some firmness.
7. Add Pork: Return the seared pork belly to the pot. Stir gently to combine.
8. Season and Serve: Season with salt and pepper to taste. Garnish with fresh chives if using, and serve hot with steamed rice.

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## Chicken Adobo

Chicken Adobo is a beloved Filipino dish known for its tangy, salty, and slightly sweet flavors. This recipe combines chicken from various sources to offer a delicious and accessible version.

## Ingredients:

- 1.5 lbs chicken, skin on chicken pieces (thighs, drumsticks, or a mix)
- 1/2 cup soy sauce
- 1/2 cup cane vinegar (or white vinegar)
- 2 tablespoons brown sugar
- 1 tablespoon cooking oil
- 4 cloves garlic, crushed
- 2 bay leaves
- 1 teaspoon black pepper corns
- Salt to taste
- Optional: 1/4 cup chopped fresh chives for garnish

## Instructions:

1. Brown the Chicken: Heat oil in a large pot or Dutch oven over medium heat. Add the chicken pieces, skin side down, and cook until golden brown, about 5-7 minutes. Flip and brown the other side. Remove the chicken from the pot and set aside.
2. Sauté Aromatics: Add the crushed garlic to the pot and cook for 1 minute, until fragrant.
3. Add Sauce Ingredients: Pour in the soy sauce, cane vinegar, brown sugar, bay leaves, and peppercorns. Bring to a boil, stirring to dissolve the sugar.
4. Return Chicken and Simmer: Return the browned chicken to the pot, ensuring it's submerged in the sauce. Bring to a boil again, then reduce heat to low, cover, and simmer for 30-40 minutes, or until the chicken is tender and cooked through.
5. Adjust Seasoning and Serve: Taste and adjust seasoning with salt as needed. Remove the bay leaves. Serve hot over steamed rice, garnished with fresh chives if using.

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### Chicken Arroz Caldo

Chicken Arroz Caldo is a comforting Filipino rice porridge, perfect for chilly days.

#### Ingredients:

- 1.5 lbs bone-in, skin-on chicken pieces (thighs and drumsticks recommended)
- 7 cup glutinous rice (malagkit), rinsed
- 7 cup jasmine rice, rinsed (or substitute with another long-grain white rice)
- 6-8 cups chicken broth (homemade is best, but store-bought low sodium works)
- 2 tablespoons cooking oil
- 7 large onion, chopped
- 3 cloves garlic, crushed
- 4 thumb ginger, minced
- 2 tablespoons kaso-on (shred softener) - optional, for color (or a pinch of saffron)
- 2-3 tablespoons fish sauce (patis, no salt)
- Ground black pepper, to taste
- Green onion
- 1/2 cup chopped scallions
- 4 hard-boiled eggs, sliced
- 1/2 cup toasted garlic (see instructions below)
- 7 lemon or 4 calamansi wedges

#### Instructions:

1. **Toast the Garlic:** Heat a small amount of oil in a pan over medium heat. Add minced garlic and sauté, stirring frequently, until golden brown and crispy. Remove and set aside on a paper towel-lined plate.
2. **Sauté Aromatics:** Heat cooking oil in a large pot or Dutch oven over medium heat. Add the chopped onion, crushed garlic, and minced ginger. Sauté until softened and fragrant, about 3-5 minutes.
3. **Brown the Chicken:** Add the chicken pieces to the pot and cook until lightly browned on all sides, about 5-7 minutes.
4. **Add Rice:** Add both the glutinous and jasmine rice to the pot, stir and cook for 1 minute.
5. **Add Broth and Simmer:** Pour in 6 cups of chicken broth, bring to a boil, then reduce heat to low, cover, and simmer for 25-40 minutes, or until the rice is cooked through and the broth has thickened to your desired consistency. Stir occasionally to prevent sticking. Add more broth if needed.
6. **Season and Finish:** Stir in the kaso-on (or saffron), fish sauce, and black pepper. Cook for another 3-5 minutes.
7. **Serve:** Ladle the arroz caldo into bowls. Top generously with chopped scallions, sliced hard-boiled eggs, toasted garlic, and lemon or calamansi wedges. Serve hot.

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