

OUR WEDDING MENU
The Recipes



10.12.2024

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Dearest wedding guest,

It is our pleasure to celebrate the most important day of our lives with you.

We encourage you to cook some of our favorite dishes and reminisce our bond through Filipino & Puerto Rican Cuisine. Thank you for being a part of our lives.

With love,
Bride & Groom



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PORK SISIG

Serves 4

Filipino

Ingredients:

2 pounds pig face (snouts, ears, and jowls)

2 pounds pork belly

1 cup vinegar

¼ cup soy sauce

1 head garlic, peeled and crushed

1 tbsp whole peppercorns

2 bay leaves

1 tbsp salt

water

1 large onion, peeled and diced

6 Thai chili peppers, stemmed and minced

½ cup calamansi juice

SHRIMP GAMBAS

Serves 4

Filipino

Ingredients:

1 pound large shrimp, peeled and deveined

2 tbsp unsalted butter

1 tbsp neutral oil

1 head garlic minced

2 Thai chili peppers, stems trimmed and minced

½ small red bell pepper, seeded, cored, and cut julienne

½ small green bell pepper, seeded, cored, and cut julienne

2 tbsp Shaoxing wine

½ cup tomato sauce

salt and pepper to taste

¼ cup Panko breadcrumbs

PORK SISIG

Continued

Filipino

Ingredients:

1 tbsp of mushroom seasoning (in lieu of MSG)

2 fried eggs

pepper to taste

Instructions:

- In a large pot, combine pig face, pork belly, vinegar, soy sauce, garlic, peppercorn, bay leaves, about 1 tablespoon salt, and enough water to completely cover pork.
- Bring to a boil, skimming scum that floats on top. Lower heat, cover, and simmer for about 1 hour or until meat is tender. Remove from heat and drain well, discarding liquid.
- Over a hot grill, grill pork for about 7 to 10 minutes on each side or until crisp and slightly charred.

SHRIMP GAMBAS

Continued

Filipino

Instructions:

- In a wide pan over medium-low heat, add butter and oil.
- When butter just begins to melt, add garlic and chili peppers.
- Cook, stirring occasionally, for about 1 to 2 minutes or until the garlic very slightly browns.
- Increase the heat to high, stirring regularly to prevent the garlic from burning. Add bell peppers and stir regularly until tender-crisp.
- Add shrimp and cook, stirring regularly, for about 2 to 3 minutes or just until color changes.
- Add wine and cook, stirring regularly, for about 1 minute or until wine is almost absorbed.

PORK SISIG

Continued

Filipino

Instructions:

- For the pork belly, save a portion (1 pound) to dice and fry into chicharron. With remaining, deep fry until crispy.
- Remove from heat, allow to cool to touch, and chop meat.
- In a large bowl, combine chopped meat, onions, chili peppers, calamansi juice, and mushroom seasoning.
- Finish with a fried egg on top.
- (Optional) Add enough Kewpie Mayo to bind it together.

SHRIMP GAMBAS

Continued

Filipino

Instructions:

- Add tomato sauce and continue to cook, stirring and tossing regularly, for another 2 to 3 minutes or until the shrimp are cooked and sauce is thickened.
- Season with salt to taste. Remove shrimp from pan and transfer onto serving plates.
- Add breadcrumbs to the pan and cook, stirring regularly, for about 1 minute or until lightly browned (the breadcrumbs will absorb some of the leftover sauce in the pan).
- Sprinkle breadcrumbs over gambas.

GUAVA BBQ SAUCE

Puerto Rican

Serves 4-6

Ingredients:

12 ripe guavas (7oz – to 10 oz. guava paste may be used in lieu of fresh fruit)

1 lime

¼ cup raw brown sugar

small cinnamon stick

3 cloves

3 cups apple juice

1 tbsp olive oil

½ cup chopped scallions

1 cup chopped Vidalia onion

6 thyme sprigs

2 garlic cloves

½ cup apple cider vinegar

PINCHOS

Puerto Rican

Serves 4-6

Ingredients:

½ cup sofrito with recaó (culantro)

⅓ cup olive oil

1 ½ tbsp sazón seasoning

1 ½ tbsp adobo seasoning

1 ½ tbsp onion powder

1 ½ tbsp garlic powder

½ tsp of ground black pepper

2 ½ pounds of chicken thighs, cut into two-inch cubes

1 yellow onion, coarsely chopped

1 green pepper, coarsely chopped

1 loaf bread, sliced 1 ½-inch thick

GUAVA BBQ SAUCE

Continued

Puerto Rican

Ingredients:

2 tbsp molasses

1 ¼ cup chili sauce

1 tbsp Worcestershire sauce

¼ tsp crushed black pepper

¾ tsp salt

2 tbsp tomato paste

1 tsp smoked paprika

½ cup apple juice

Instructions:

- Wash and trim off the tops off the guava, then cut them into quarters. In a deep saucepan, place 3 cups of apple juice, guavas (seeds are okay), brown sugar, small stick of cinnamon, lime juice and 3 cloves over medium-high heat.

PINCHOS

Continued

Puerto Rican

Special equipment:

12- to 14-inch skewers (soak in water for 30mins before setting on grill)

Instructions:

- Combine the sofrito, oil, sazón, adobo, onion and garlic powder and black pepper in a large bowl.
- Add the chicken and toss to coat. Marinate the meat for at least 4 hours.
- When ready to cook, remove the meat from the refrigerator. Drain off and discard the marinade.
- Preheat a grill to 450 degrees F, or medium-high heat. Thread the meat onto the skewers; for every piece of chicken, add a slice of the coarsely chopped onion or green pepper. Leave a 3-inch space at the bottom of each skewer.

GUAVA BBQ SAUCE

Puerto Rican

Continued

Instructions:

- Bring to a boil. As soon as you start seeing bubbles, reduce to a simmer and let it cook for about 25-30 minutes.
- In another deep saucepan on low heat, add the oil, followed by the scallion, garlic, thyme, crushed black pepper and onion. Cook on low for about 4-5 minutes. Then, add the smoked paprika and stir well.
- Incorporate the tomato paste (heat still on low) and cook for another minute or two.
- Warning: Stirring natural sugars in the tomato paste may cause it to stick and potentially burn.
- De-glaze with the ½ cup apple juice and apple cider vinegar and turn the heat up as we want to bring it to a boil now. Add the black pepper, salt, molasses, and chili sauce. Stir well.

PINCHOS

Puerto Rican

Continued

Instructions:

- Place the skewers on the grill and let cook for 3-5 minutes, then carefully flip the skewers and repeat the process until meat is fully cooked and charred. Brush with Guava BBQ sauce each time the skewers are flipped.
- Toast the slices of bread on the grill, skewer one slice onto the top of each pincho before serving.

GUAVA BBQ SAUCE

Puerto Rican

Continued

Instructions:

- When it comes to a boil, reduce to a simmer.
- In the separate saucepan, the guavas should be fully tender now and the apple juice infused with its flavor. Strain and save some of the fleshy part of the guava (about 10 pieces, no seeds).
- Add this guava nectar to the pot and bring to a boil. Then reduce to a simmer and let it cook for 35-40 minutes.
- Break everything down with an immersion blender. Pulse it a few times and add salt to taste.
- Note that as the Guava BBQ Sauce cools, it will thicken naturally.

ARROZ

MAMPOSTEO

Puerto Rican

Serves 6

Ingredients:

- ½ cup canola oil
- 1 yellow onion, chopped
- 2 garlic cloves, minced
- 2 tbsp sofrito with recaó (culantro)
- 2 tbsp tomato sauce
- 2 tsp tomato paste
- 1 packet sazón with achiote / annatto (1 1/2 tsp)
- One 15-ounce can small red beans Goya (do not drain)
- 1/2 ripe plantain, peeled, halved lengthwise and sliced into half-moons (fried in a separate pan before incorporating with the rice) Goya brand frozen “maduros” can be used in lieu of fresh ripe plantains

ADOBONG KANGKONG WITH TOFU

Serves 4

Filipino

Ingredients:

1 bunch water spinach (kangkong leaves)
100 gram tofu, cut into smaller pieces
4 cloves garlic, chopped
1 medium red onion, chopped
4 tbsp soy sauce
1 tbsp vinegar
1 tbsp oyster sauce (optional)
1 tsp sesame oil
½ cup water
2 tablespoons vegetable oil for sauté
salt and black pepper for taste

ARROZ

MAMPOSTEAO

Continued

Puerto Rican

Ingredients:

½ cup chopped red bell pepper
½ cup chopped green bell pepper
Kosher salt and freshly ground black pepper
3 cups cooked medium-grain white rice, cooked one day in advance
½ cup chopped cilantro leaves and stems

Instructions:

- Heat the oil in a large saucepan over medium high. Add the onions and red and green bell peppers and cook, stirring occasionally, until the onions begin to soften.
- Add the sofrito, tomato sauce, tomato paste, and sazón and cook, stirring occasionally, until the onions are lightly brown, about 2 minutes.

ADOBONG KANGKONG

WITH TOFU

Continued

Filipino

Instructions:

- Pour ½ cup of vegetable oil in the pan.
- Once hot, add the chopped tofu. Let it fry till it turns golden brown.
- Transfer onto the plate with a paper towel below to absorb the excess oil. Set aside.
- Add 2 tablespoons of vegetable oil in a separate pan.
- Add chopped garlic and stir for 30 seconds before adding the chopped red onion. Continue stirring till it turns translucent.
- Add the kangkong stalks (1 inch) and the sauces. Let it cook for 2 to 4 minutes.
- Add kangkong leaves and the water. Simmer for 5 minutes.
- Add salt and black pepper for taste
- Add the fried tofu. Stir to mix before turning off the heat.

ARROZ

MAMPOSTEAO

Continued

Puerto Rican

Instructions:

- Stir in the plantains, garlic, then the beans with their liquid and a ½ cup water. Season to taste with salt and pepper, reduce the heat to medium low and cook, stirring occasionally for about 10 minutes.
- Reduce the heat to low.
- In a large pot, add the cooked rice. Then, slowly incorporate the beans (with the liquid), folding continuously until combined and rice takes the color of the sauce.
- Do not add all the beans if unnecessary. Remove from the heat and fold in the cilantro.

MANGO AND TOMATO

SALAD

Continued

Filipino

Instructions:

- In a bowl, combine vinegar, fish sauce, and oil. Add sugar and pepper. Whisk together until well blended.
- In a bowl, combine mangoes, tomatoes, red onions, and cilantro.
- Drizzle with vinaigrette dressing and toss gently to combine.
- Cover and refrigerate for about 10 minutes to allow flavors to meld.

MANGO AND TOMATO

SALAD

Serves 4

Filipino

Ingredients:

- 1 large ripe but firm mango, peeled and julienned
- 1 large Roma tomato, seeded and diced
- ½ small red onion, peeled and diced
- ¼ bunch cilantro, stemmed and coarsely chopped
- ¼ cup vinegar
- 3 tablespoons fish sauce
- 1 teaspoon canola oil
- 1 tablespoon sugar
- ¼ teaspoon freshly-ground pepper

LUPIANG TOGUE

Makes 12

Filipino

Ingredients:

canola oil

1 onion, peeled and chopped

2 cloves garlic, peeled and minced

1 tablespoon fish sauce

½ cup water

½ pound shrimps, peeled, deveined, and chopped

1 large carrot, peeled and julienned

1 cup green beans, stemmed and cut thinly on a bias

4 cups bean sprouts

salt and pepper to taste

12 pieces spring roll wrappers

LUPIANG TOGUE

Continued

Filipino

Instructions:

- In a skillet over medium heat, heat about 1 tablespoon oil. Add onions and garlic and cook until limp.
- Add fish sauce and cook for about 1 minute.
- Add shrimp and cook, stirring occasionally, just until color changes to pink.
- Add carrots and green beans. Cook, stirring regularly, for about 2 to 3 minutes or until vegetables are halfway done.
- Add beansprouts and cook, gently tossing to combine, for about 30 to 40 seconds or just until heated through. Season with salt and pepper to taste.
- Immediately remove the vegetable mixture from heat and drain in a colander.
- Cover with film and refrigerate for a few minutes to completely cool.

LUPIANG TOGUE

Continued

Filipino

Instructions:

- Add spring rolls seam side down and fry, turning once or twice, for about 2 to 3 minutes on each side or until golden brown and crispy.
- Remove from pan and drain on a wire rack.
- Note: Once done preparing, serve immediately with spiced vinegar dip.

LUPIANG TOGUE

Continued

Filipino

Instructions:

- Cover with film and refrigerate for a few minutes to completely cool.
- Separate wrappers into individual sheets. On a flat surface, lay wrapper like a diamond.
- Spoon about 2 tablespoons of the vegetable mixture on the middle of the wrapper.
- Fold the bottom pointed end of the wrapper over the filling. Fold side ends of the sheet inward and roll tightly into a log. Wet the pointed edge of the wrapper with a dab of water to completely seal.
- Repeat with the remaining vegetable mixture.
- In a skillet over medium heat, heat about 2 inches deep of oil to 350 F.