**Procedure # 1:**

Step 1: Prepare the fresh fish (galungong) as follow: Remove the internal organ of the fish and rinse the fish off in the water. Prepare the pan and add water. Add salt and bring to boil. And boiling egg. In a separate caserole.Wait for about 10 minutes.

Step 2: Prepare the 1pc. medium of carrot, 2 pcs. of potato,2 pcs.of small onion, 5 pcs. of garlic cloves ,oyster sauce, red bell pepper,black pepper , 1cup of flour and ½ tblsp. Of salt.

Step 3: Peel , and slice the carrot, potato, onion, and, garlic. Cut the vegetables are required . After boiling the fish break into pieces and mix the carrot,potato,onion,garlic,flour,bell pepper,black pepper ,salt,and also the egg. Mix it well and Form it like a ball .

Step 4: Heat the pan. when the pot is hot , add some enough of cooking oil. Place proper enough of food in frying pan. Do not overload . Remove from pan, and drain on absorbent paper to eliminate excess oil.

**Procedure # 2:**

Step 1: Prepare vegetable as required: onion, garlic,carrot, and potato slice into cube.,Place saute’ing pan on high heat. Chop the petchay baguio into cube. Add enough of cooking oil to coat the bottom of the pan.

Step 2: Saute’ the vegetables and add oyster sauce,pinch of salt then mix it well . followed by greenpeas and pineapple tidbits. Make sure that all the vegetables is already cook.

Step 3: Remove from the pan and serve together with patty galunggong fish.

**ENJOY YOUR MEAL!!!**