

beef caldereta

This stew is a mainstay at family gatherings—your lola, mom, or tita may have her own secret recipe, but the basics are always there: tender meat—goat's meat if you're feeling adventurous—tomato sauce, vegetables, and liver spread.

INGREDIENTS

1 kg beef brisket, medium cubed
 6 cups water
 ¼ cup Silver Swan Soy Sauce
 1 onion, quartered
 2 tsp whole peppercorns
 100 g unsalted butter
 3 Tbsp finely chopped garlic
 ¼ cup finely chopped onions
 2 pieces siling labuyo, sliced
 ½ cup sliced chorizo bilbao
 100 g liver spread
 2 cups UFC Tomato Sauce Guisado
 3 cups beef stock
 1 Tbsp Silver Swan Soy Sauce
 2 tsp salt
 1 tsp ground black pepper
 ½ cup medium diced potatoes, fried
 ½ cup medium diced green and red bell peppers
 ½ cup medium diced carrots, fried
 ½ cup grated quickmelt cheese

PROCEDURE

1 Place beef brisket in a pot. Add water, **Silver Swan Soy Sauce**, onions, and peppercorns. Bring to a boil, then simmer over medium heat for 1 hour. Remove beef, then strain stock and set aside.
2 Heat butter in a pan. Sauté garlic and onions until fragrant. Add siling labuyo, chorizo bilbao, and beef, then sauté for 2 minutes.
3 Add liver spread, **UFC Tomato Sauce Guisado**, and beef stock. Season with **Silver Swan Soy Sauce**, salt, and ground black pepper. Simmer for 45 minutes to one hour, until meat is tender.
4 Add potatoes, bell peppers, and carrots, then simmer for another 5 to 10 minutes.
5 Add grated cheese. Stir well until melted. Serve hot.

TAKES 2 HOURS & 20 MINUTES

MAKES 4 TO 5 SERVINGS



IDEA MAKER Fried potatoes add color and textural contrast. Want it spicy? Add siling haba.