

# bistek

Derived from “beef steak,” bistek is a classic example of fast, no-fuss Pinoy dish—and of how we like to give everything a fun, Filipinized name!

## INGREDIENTS

¼ kg beef sirloin, thinly cut  
 ¼ cup Silver Swan Soy Sauce  
 4 pieces calamansi, juiced  
 1 Tbsp white sugar  
 ¼ tsp ground black pepper  
 ¼ cup Golden Fiesta Palm Oil  
 1 white onion, sliced and separated into rings

calamansi juice, sugar, and black pepper. Marinate beef in mixture for 30 minutes.

**2** In a sauté pan, fry beef in **Golden Fiesta Palm Oil** and add marinade.

**3** In a separate pan, fry onion rings until translucent. Place on top of beef before serving.

## PROCEDURE

**1** Mix Silver Swan Soy Sauce,

**TAKES** 45 MINUTES

**MAKES** 4 TO 5 SERVINGS



**SKILL BOOSTER** The acid from the calamansi can toughen the meat, so take care not to over-marinate. 30 minutes is just the right amount of marinating time.