

inihaw na baboy

The smell of smoke wafting from a grill signals that perfectly charred inihaw na baboy is up for lunch. Dipped in a mix of vinegar and soy sauce, this dish conjures memories of indulgently lazy summer weekends spent at home

INGREDIENTS

2 cloves garlic, peeled and crushed
 1 small red onion, peeled and quartered
 ½ cup Silver Swan Soy Sauce
 ¼ cup Datu Puti Vinegar
 3 siling labuyo, chopped
 ½ tsp ground black pepper
 1 ½ kg pork liempo

DIPPING SAUCE

½ cup Datu Puti Sukang Sinamak
 ½ cup Datu Puti Toyo Magic

PROCEDURE

1 In a large container, mix garlic, onion, **Silver Swan Soy Sauce**, **Datu Puti Vinegar**, siling labuyo, and pepper.
2 Marinate pork for at least 3 hours, preferably overnight.
3 Heat up a charcoal grill. Once hot, grill liempo until charred and cooked through on both sides. Serve while hot with **Datu Puti Sukang Sinamak** and **Datu Puti Toyo Magic**.



TAKES 1 HOUR + OVERNIGHT
 MARINATION
MAKES 8 SERVINGS



SKILL BOOSTER To prevent meat from becoming dry, brush both the meat and the grate with oil before grilling.