

Longganisa

Different regions are home to a variety of sausages: salty and garlicky from Lucban; sweet and spicy from Cebu. This recipe can be your own personal version: slightly sweet, garlicky, and homemade with lots of love!

INGREDIENTS

400 g ground pork
160 g ground fat
1 Tbsp salt
3 Tbsp Datu Puti Vinegar
1 Tbsp Datu Puti Soy Sauce
6 cloves garlic, chopped
¼ cup brown sugar
½ tsp ground black pepper
12 pieces wax paper, cut into 4x4-inch squares
2 Tbsp Golden Fiesta Palm Oil

DIPPING SAUCE

¼ cup Datu Puti Vinegar
1 clove garlic, chopped
½ tsp ground black pepper

PROCEDURE

1 In a mixing bowl, combine ground pork, fat, salt, **Datu Puti Vinegar**, **Datu Puti Soy Sauce**, garlic, brown sugar, and ground black pepper. Mix well.
2 Get 2 Tbsp of the mixture and place it on wax paper. Close tightly and roll. Repeat for the remaining mixture. Chill for 3 hours.

3 Heat the **Golden Fiesta Palm Oil** in a skillet over low heat. Fry longganisa.

4 Serve with **Datu Puti Vinegar** mixed with garlic and ground black pepper.

TAKES 20 MINUTES + 3 HOURS

CHILLING TIME

MAKES 4 TO 5 SERVINGS



SKILL BOOSTER Ask your butcher for freshly ground pork with a 60% lean meat and 40% fat ratio. The best fat to use for longganisa is back fat as it has a good mouthfeel and texture.