

# pork binagoongan

The pungent smell of bagoong is as much a part of our sensory memories as langka and durian. The fermented fish paste takes center-stage in this popular dish from Central Luzon.

## INGREDIENTS

¼ cup Golden Fiesta Palm Oil  
 ¼ cup chopped white onions  
 1 Tbsp chopped garlic  
 ½ kg pork liempo, cut into large cubes  
 2 ½ Tbsp Datu Puti Vinegar  
 1 Tbsp Datu Puti Patis  
 2 cups water  
 ½ cup sliced tomatoes  
 2 Tbsp bagoong  
 1 siling labuyo  
 2 tsp white sugar  
 ¼ tsp ground black pepper

## SIDE DISH

¼ cup chopped tomatoes

## PROCEDURE

- 1 In a pan, heat **Golden Fiesta Palm Oil**. Sauté onions and garlic. Add pork liempo. Sauté for 3 to 5 minutes. Add **Datu Puti Vinegar** and **Datu Puti Patis**.
- 2 Add water, tomatoes, bagoong, and siling labuyo. Simmer for 25 minutes.
- 3 Once pork belly is tender,

increase the heat and let the sauce evaporate. When it's almost dry, add sugar and ground black pepper.  
 3 Top with freshly chopped tomatoes and serve.

**TAKES** 20 TO 25 MINUTES

**MAKES** 4 TO 5 SERVINGS



**SKILL BOOSTER** Introduce vinegar in the beginning so that its raw acidity can be cooked off.