

ukoy

Other Asian countries have their own version of a shrimp fritter. What sets ours apart? It's all about the dipping sauce! These crisp rounds are unbeatable when plunged into a mix of vinegar, garlic, and pepper.

INGREDIENTS

1 cup fresh alamang
 1 cup sliced kalabasa strips
 ¼ cup togue
 ⅓ cup cornstarch
 ¼ cup water
 ½ tsp salt
 ¼ tsp ground black pepper
 4 Tbsp annatto oil
 2 cups Golden Fiesta Palm Oil,
 for frying

ANNATTO OIL

¼ cup Golden Fiesta Palm Oil
 1 Tbsp annatto seeds

DIPPING SAUCE

½ cup Datu Puti Vinegar
 2 cloves garlic, minced
 ¼ tsp ground black pepper

PROCEDURE

1 In a bowl, combine alamang, kalabasa strips, togue, cornstarch, and water, then season with salt and pepper.
2 Make annatto oil: In a pan, heat Golden Fiesta Palm Oil, add

annatto seeds, then turn the heat off. Allow seeds to steep for 5 minutes. Add annatto oil to the ukoy mixture, and mix well.

3 Form ¼ cup of the ukoy mixture into a circle, at least ¼-inch thick in a pan.

4 Heat Golden Fiesta Palm Oil, and fry the ukoy until it turns golden brown.

5 In a bowl, combine Datu Puti Vinegar, garlic, and pepper. Serve it on the side.

TAKES 25 MINUTES

MAKES 4 TO 5 SERVINGS



SKILL BOOSTER Make sure your ukoy size is consistent by using a measuring cup to portion it out before frying.