

beef tapa

Start your day right with the all-time favorite breakfast meal, tapsilog (tapa, sinangag, itlog)!

INGREDIENTS

500 g beef sirloin, tapa cut
 4 Tbsp Silver Swan Soy Sauce
 2 Tbsp brown sugar
 2 Tbsp Datu Puti Vinegar
 ½ Tbsp chopped garlic
 2 Tbsp Golden Fiesta Palm Oil
 4 cups steamed rice
 4 tomatoes, chopped

DIPPING SAUCE

½ cup Datu Puti Pinoy Spice Vinegar

PROCEDURE

- 1 Marinate beef in a combined mixture of **Silver Swan Soy Sauce**, sugar, **Datu Puti Vinegar**, and garlic for at least 3 hours, preferably overnight.
- 2 Heat **Golden Fiesta Palm Oil** in a nonstick frying pan over high heat. Add and sear beef on both sides for a few seconds.
- 3 Serve immediately with steamed rice, chopped tomatoes, and **Datu Puti Pinoy Spice Vinegar**.

TAKES 15 MINUTES + OVERNIGHT

MARINATION

MAKES 2 SERVINGS



SKILL BOOSTER Because the beef cooks so fast, use tongs to ensure you can immediately remove the thin cut slices of beef from the hot oil.