

# embotido

We've got Christmas in our hearts—and tummies! Embotido is a mainstay at holiday gatherings, but is also sought-after at other big get-togethers.

## INGREDIENTS

1 kg ground pork  
 ¼ cup chopped white onions  
 5 Tbsp sweet pickle relish  
 1 cup grated cheddar cheese  
 1 cup raisins  
 4 Tbsp Silver Swan Soy Sauce  
 2 eggs  
 ½ cup Japanese bread crumbs  
 ½ tsp ground black pepper  
 1 tsp salt  
 2 pieces sinals (caul fat), 8x12 inches  
 2 pieces aluminum foil, 8x12 inches  
 2 hard boiled eggs, sliced  
 4 pieces Vienna sausage, sliced in half  
 2 Tbsp Golden Fiesta Oil

## DIPPING SAUCE

½ cup Papa Sweet Sarap  
 Banana Catsup

## PROCEDURE

**1** In a bowl, combine pork, onions, pickle relish, cheese, raisins, **Silver Swan Soy Sauce**, eggs, bread crumbs, salt, and pepper.



**2** Divide embotido mixture into 2 equal portions.

**3** Place sinals on top of the foil. Spread embotido mixture over sinals. Place hard boiled eggs and Vienna sausages. Roll into a tight log. Wrap in foil. Steam for 30 minutes.

**4** Serve with **Papa Sweet Sarap Banana Catsup**.

**TAKES** 50 MINUTES

**MAKES** 5 SERVINGS



**SKILL BOOSTER** Sinals or caul fat is a translucent lace of fat, and when used to wrap the embotido, it will melt when cooked, providing moisture and flavor to the final product.