

humba

Consider this adobo's close cousin from the south. The difference lies in additional ingredients like panutsa, sugar, and black beans.

INGREDIENTS

2 Tbsp Golden Fiesta Palm Oil
 1 kg pork belly slab, sliced
 ¾-inch thick
 ¼ cup sliced white onions
 3 cups water
 2 cloves garlic, crushed
 2 Tbsp Silver Swan Salted Black Beans, washed
 ½ cup Datu Puti Soy Sauce
 ½ cup Datu Puti Vinegar
 ⅓ cup panutsa
 3 Tbsp brown sugar
 ½ cup banana blossoms
 1 piece bay leaf
 ½ tsp black peppercorns

PROCEDURE

1 In a pan, heat **Golden Fiesta Palm Oil**. Brown the pork, then sauté white onions. Add water. Simmer for 30 minutes.
2 Add garlic, **Silver Swan Salted Black Beans, Datu Puti Soy Sauce, Datu Puti Vinegar, panutsa, brown sugar, banana blossoms, bay leaf, and black peppercorns**. Simmer for another

30 minutes or until pork is tender.
3 Place on a platter and top with sauce before serving.

TAKES 1 HOUR & 15 MINUTES

MAKES 4 TO 5 SERVINGS



SKILL BOOSTER Simmering the meat until it is fork tender for about 1.5 to 2 hours and using panutsa or palm sugar gives this dish a distinctly sweet and nutty flavor.