

kare-kare

The name may have been derived from “curry,” and while the color is similar to this Asian dish, the peanut sauce is all our own. So unique is kare-kare’s flavor that it’s one of the first things balikbayans ask for when they get home!

INGREDIENTS

½ kg tripe strips
 ½ kg oxtail, cut into 2-inch slices
 Water, enough to cover meat
 3 cloves garlic, crushed
 2 bay leaves
 1.5 L water
 ½ kg beef kalitiran, cubed large
 2 bay leaves
 1 L water
 3 Tbsp Golden Fiesta Palm Oil
 1 white onion, chopped
 1 tsp Datu Puti Patis
 2 packs UFC Ready Recipes
 Kare Kare Mix, 90 grams
 4 cups reserved oxtail stock
 2 eggplants, sliced, blanched
 1 cup sitaw, sliced, blanched
 2 cups puso ng saging, cooked
 4 pieces pechay, blanched

DIPPING SAUCE

¼ cup bagoong alamang

PROCEDURE

1 In a large pot, boil the tripe for 5 minutes. Discard water. Repeat with oxtail. This procedure will

remove odor.

2 In a large pot, place the boiled tripe and oxtail, garlic, bay leaves, and water. Simmer for 2 ½ hours or until tender. Strain meat and reserve stock. In another pot, boil beef in bay leaves and water for 30 minutes or until tender.

3 In a large pot, heat **Golden Fiesta Palm Oil**. Saute onions and garlic. Add the softened tripe, oxtail, and beef. Season with **Datu Puti Patis**. Add **UFC Ready Recipes Kare Kare Mix** and reserved stock. Simmer for 15 to 30 minutes.

4 Blanch vegetables: Boil water. Place vegetables in boiling water for 30 seconds. Remove vegetables and dunk in ice water to stop the cooking process. Drain water.

5 Assemble the vegetables and serve with kare kare and bagoong.

TAKES 2.5 HOURS

MAKES 10 TO 12 SERVINGS



IDEA MAKER Sauté blanched vegetables in 2 heaping Tbsp. of shrimp and serve on the side for an extra boost of flavor.