

# Lechon kawali

Hearts race in anticipation when we hear the crackle and pop of a pork belly slab being lowered into hot cooking oil because we know what comes next: beautifully browned lechon kawali. Mang Tomas is the perfect accompaniment to this dish!

## INGREDIENTS

- 1 kilo pork belly slab
- 10 cups water
- 1 ½ cups Datu Puti Patis
- 1 tsp black peppercorns, lightly crushed
- 1 small red onion, peeled and quartered
- 5 cloves garlic, peeled and crushed
- 2 bay leaves
- 1 ½ liter Golden Fiesta Palm Oil, for deep frying

## DIPPING SAUCE

- ½ cup Mang Tomas All-Around Sarsa

## PROCEDURE

- 1** Place pork in a large pot. Add enough water to cover pork. Add **Datu Puti Patis**, peppercorns, onion, garlic, and bay leaves. Bring to a boil, then simmer for 1 ½ hours until tender.
- 2** Strain meat and dry on rack. Wrap in foil. Place in freezer overnight.
- 3** In a large pot over medium

heat, heat enough **Golden Fiesta Palm Oil** to cover pork. Once hot, lower 1 frozen slab into oil. Deep fry until golden brown on all sides. Remove from heat and drain on a rack over paper towels.

**4** Chop lechon kawali into bite-sized pieces. Serve with **Mang Tomas All-Around Sarsa**.

**TAKES** 2 HOURS + OVERNIGHT

**FREEZING**

**MAKES** 8 SERVINGS



**SKILL BOOSTER** Tenderizing the meat before deep frying it ensures the inside stays moist and soft while the outside becomes browned and crispy.