

# menudo

The quintessential Pinoy pork stew, this dish marries the sweet, salty, and sour flavors that we love best into one earthy, savory dish.

## INGREDIENTS

2 Tbsp Golden Fiesta Corn Oil  
 2 Tbsp chopped red onion  
 ¼ kilo pork liver, cubed small  
 ½ kilo pork, cubed small  
 3 cloves garlic, peeled and finely chopped  
 2 Tbsp Silver Swan Soy Sauce  
 1 ½ packs UFC Tomato Sauce, 300 grams  
 1 cup water  
 ¾ cup peeled and cubed potatoes  
 ¾ cup chopped carrots  
 ¼ cup raisins  
 ¼ tsp ground black pepper

## PROCEDURE

**1** In a large pot over medium heat, sauté onion in **Golden Fiesta Corn Oil**. Increase heat to medium-high and add pork liver. Cook until browned and cooked through. Remove with a slotted spoon and transfer to a plate. Set aside.  
**2** Add pork to the same pot. Sear on all sides, and stir in garlic.  
**3** Pour in **Silver Swan Soy Sauce**,

**UFC Tomato Sauce**, and water, then bring to a boil. Lower heat to a simmer, and cook for 20 minutes until meat is tender.  
**4** Add potatoes, carrots, raisins and cooked pork liver.  
**5** Season with ground black pepper. Simmer for another 8 minutes or until vegetables are cooked.

**TAKES 1 HOUR**

**MAKES 4 TO 5 SERVINGS**



**IDEA MAKER** Don't like liver? Not a fan of raisins? Feel free to omit the ingredients you and your family don't like.