

pancit bihon

Celebrations aren't complete without a noodle dish. While traditional Chinese birthday noodles make use of egg noodles, Pinoyos serve everything from pancit to pasta "for long life." The hands-down favorite? Bihon!

CHICKEN STOCK

2 Tbsp Golden Fiesta Palm Oil
 ½ cup chopped white onions
 3 cloves garlic, crushed
 ½ kg chicken neck, back, wings, bone in
 4 cups water

INGREDIENTS FOR PANCIT

2 Tbsp Golden Fiesta Palm Oil
 ½ cup sliced white onions
 3 cloves garlic, chopped
 1 cup thinly sliced pork liempo
 ¼ cup liver
 3 Tbsp Silver Swan Soy Sauce
 ¼ cup sliced carrots
 ¼ cup crushed chicharon
 ¼ cup chopped celery
 5 cups stock
 3 Tbsp Datu Puti Patis
 1 tsp black pepper
 250 g pack bihon, soaked in water for 30 minutes
 100 g cabbage, shredded

DIPPING SAUCES

¼ cup Silver Swan Patis
 4 pieces calamansi

PROCEDURE

- 1 Make chicken stock: In a pot, heat **Golden Fiesta Palm Oil**. Sauté onions and garlic. Add chicken and water. Simmer for 45 minutes.
- 2 Remove chicken from the broth. Flake chicken meat, and set aside.
- 3 In a pan, add **Golden Fiesta Palm Oil**. Sauté onions, garlic, pork liempo, and flaked chicken meat. Cook for a few seconds, then add liver.
- 4 Add **Silver Swan Soy Sauce**, carrots, chicharon, celery, and stock. Simmer for 5 minutes. Season with **Datu Puti Patis** and pepper. Add bihon. Simmer for another 5 to 10 minutes, until bihon is cooked. Add cabbage.
- 5 Serve with calamansi and **Silver Swan Patis** on the side.

TAKES 50 MINUTES

MAKES 10 TO 12 SERVINGS



IDEA MAKER Before serving, toss the pancit with a small amount of patis and oil to top off the taste and give the dish an appetizing shine.