

pork giniling

Fragrant with garlic and onions, flavored with soy sauce, tomato sauce, and oyster sauce, and rounded off with vegetables and raisins, this recipe elevates the humble ground pork and turns it into a tasty baon.

INGREDIENTS

2 Tbsp Golden Fiesta Soya Oil
 2 Tbsp chopped garlic
 2 Tbsp chopped onions
 ½ kilo ground pork
 1 Tbsp Silver Swan Soy Sauce
 ½ cup UFC Tomato Sauce

Guisado

¼ cup water
 ¾ cup diced potatoes
 ½ cup mixed frozen vegetables
 green peas, carrots, and corn,
 thawed
 ½ Tbsp Datu Puti Oysterrific
 Oyster Sauce
 1 Tbsp brown sugar
 1 Tbsp raisins
 ¼ tsp ground black pepper
 ¼ tsp salt

PROCEDURE

1 Heat **Golden Fiesta Soya Oil** in a pan. Sauté garlic and onions until fragrant. Add pork, and sauté until slightly brown.

2 Add **Silver Swan Soy Sauce** and **UFC Tomato Sauce** **Guisado**. Sauté briefly, then add water, potatoes, and mixed

vegetables. Simmer until potatoes are cooked.

3 Add **Datu Puti Oysterrific Oyster Sauce**, sugar, and raisins. Season with ground black pepper and salt.

TAKES 25 MINUTES

MAKES 6 SERVINGS



SKILL BOOSTER Always buy whole meat and have your butcher freshly grind it for you. This way, you're sure the pork is fresh when you cook it.