

sisig

Sisig has its origins in culinary hotspot Pampanga. Visitors to the country are often curious about this dish made with pig's face and ears—and are usually pleasantly surprised by how appetizing it is!

INGREDIENTS

½ kg pork maskara, cleaned and rinsed well
 8 cups water
 ½ cup Datu Puti Soy Sauce
 ¼ cup onions, quartered
 1 tsp peppercorns, whole
 ½ kg liempo
 ½ cup calamansi juice
 ¼ cup Silver Swan Soy Sauce
 1 Tbsp margarine
 1 cup chopped onions
 1 ½ pieces siling labuyo
 ¼ Datu Puti Soy Sauce
 1 Tbsp Datu Puti Vinegar
 ½ cup calamansi juice
 ¼ tsp ground black pepper
 1 cup crushed chicharon
 ¾ cup chopped onions
 ¾ cup chopped finger chillies
 4 pieces calamansi, chopped

DIPPING SAUCE

½ cup Datu Puti Toyo Magic

PROCEDURE

1 In a pot, boil pork maskara, then add water, **Datu Puti Soy Sauce**,

onions, and peppercorns. Simmer for 45 minutes or until tender. Drain and cool the meat.

2 Marinate liempo in calamansi juice and **Silver Swan Soy Sauce** for three hours.

3 Grill pork maskara and liempo until cooked on all sides. Chop finely.

4 In a pan, heat margarine. Add chopped maskara and liempo. Sauté for 2 minutes. Add onions and siling labuyo.

4 Season with **Datu Puti Soy Sauce**, **Datu Puti Vinegar**, calamansi juice, and ground black pepper.

5 Toss in chicharon, then top with onions and finger chillies. Serve with calamansi and **Datu Puti Toyo Magic** on the side.

TAKES 4 HOURS

MAKES 8 TO 10 SERVINGS



TIME SAVER You can cook a big batch of sisig and just freeze the leftovers for future use. When you're craving for sisig, just reheat it and you're good to go!