

# Tokwa't baboy

This pork and tofu snack hits the spot on those afternoons when you're looking for something meaty. Its versatile sauce can be made ahead and even used as a dipping sauce for other dishes.

## INGREDIENTS

¼ kg pork liempo, fried and sliced  
 ½ tsp salt  
 ¼ tsp ground black pepper  
 1 cup Golden Fiesta Palm Oil  
 1 cup pork ears  
 4 cups water  
 2 Tbsp Datu Puti Patis  
 2 cloves garlic, crushed

## TOKWA

1 cup Golden Fiesta Palm Oil  
 1 ½ cup tokwa, cubed

## DIPPING SAUCE

¼ cup Datu Puti Soy Sauce  
 ¼ cup Datu Puti Vinegar  
 2 Tbsp chopped white onions  
 2 Tbsp white sugar  
 ¼ tsp ground black pepper  
 1 piece red chili, chopped  
 ¼ cup sliced green and red bell peppers

## PROCEDURE

**1** Season pork liempo with salt and pepper. Heat **Golden Fiesta Palm Oil** and fry pork liempo until

golden brown. Set aside.

**2** In a pot, combine pork ears, water, **Datu Puti Patis**, and garlic. Simmer until tender for 35 minutes. Strain and pat dry. Cut into cubes. Set aside.

**3** Fry tokwa in **Golden Fiesta Palm Oil** until golden brown. Set aside.

**4** In a bowl, combine, **Datu Puti Soy Sauce**, **Datu Puti Vinegar**, onions, sugar, pepper, red chili, green and red bell peppers.

**5** Pour sauce over the combined pork ears, liempo, and tokwa.

**TAKES 1 HOUR**

**MAKES 4 TO 5 SERVINGS**



**IDEA MAKER** Want to add more texture? Throw in some sliced bell peppers for a bit of crunch.