



Top 20
Kawaling Pinoy Recipes
by Lalaine Manalo



Introduction

Thank you so much for subscribing to Kawaling Pinoy! I am so excited to be a part of your kitchen adventures.

My name is Lalaine and Kawaling Pinoy is my little block of the world wide web where I serve up Filipino food one pot at a time.

Kawaling Pinoy was launched in January 2013 and has now grown to over 400 delicious, family-friendly recipes. This ecookbook is a compilation of 20 of the most popular recipes on the blog. I hope you'll find them useful in your homecooking. Enjoy!

Lalaine

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Leche Flan

Prep Time: 15 minutes

Cook Time: 1 hour

Total Time: 1 hour 15 minutes

Yield: 3 Llaneras



Ingredients

9 tablespoons sugar

12 egg yolks (from large eggs)

1 (14 ounces) can sweetened condensed milk

1 (12 ounces) can evaporated milk

EQUIPMENT:

3 llanera molds

Instructions

1. In each llanera, place 3 tablespoons sugar. Set llanera over the stove on low heat and using tongs, move llanera repeatedly over flames until sugar is melted and golden. Continuously tilt and swirl the llanera to ensure even melting and to distribute melting liquid on bottom of mold. Remove from heat and allow caramel to cool and harden.

2. In a medium bowl, combine egg yolks, evaporated milk and condensed milk. Gently stir in a circular motion until blended. With a cheesecloth, strain egg-milk mixture. Pour strained mixture into prepared llaneras.

3. Cover llaneras with foil and arrange in a wide, oven-safe dish with about 1-inch of water (water bath). Bake in a 375 F oven for about 50 minutes to 1 hour or until toothpick inserted in the middle of custard comes out clean. Remove from oven, allow to cool and refrigerate to set. To serve, turn flan over on a serving plate, ending with caramel on top.

Note Never beat the egg-milk mixture but stir gently in one circular motion to prevent bubbles. The real secret to smooth and creamy leche flan is straining the egg-milk mixture with a cheesecloth before pouring into molds.

Chopsuey

Prep Time: 15 minutes
Cook Time: 30 minutes
Total Time: 45 minutes
Yield: 4 Servings



Ingredients

water	1 small onion, peeled and sliced
1 large carrot, peeled and sliced on a bias into ¼-inch thick	1 to 2 cloves garlic, peeled and minced
½ broccoli, cut into florets	1 cup chicken thigh fillets, cut into 1" cubes
½ cauliflower, cut into florets	1 tablespoon oyster sauce
¼ small cabbage, cut into 1" thick strips	½ cup chicken liver, cut into 1-inch cubes
½ small red bell pepper, seeded, cut into strips	4 to 5 pieces baby corn, halved crosswise
½ small bell pepper, seeded, cut into strips	5 to 6 quail eggs, hard boiled and peeled
1 tablespoon oil	1-1/2 teaspoons corn starch
	salt and pepper to taste

Instructions

1. Fill a bowl halfway with ice and enough water to cover ice. Add ½ teaspoon salt for each quart of water. Set aside.
2. In a sauce pan, add 3 cups of salted water and bring to a boil. Add carrots and cook for about 1 minute or until half done. With a slotted spoon, remove from pan and plunge into bowl of ice bath. Add broccoli and cauliflower to the boiling water and cook for about 2 to 3 minutes or until half done. With a slotted spoon, remove from pan and plunge into bowl of ice bath. Add cabbage to the boiling water and cook for about 30 seconds or until half done. With a slotted spoon, remove from pan and plunge into bowl of ice bath. Add peppers to the boiling water and cook for about 1 minute or until half done. With a slotted spoon, remove from pan and plunge into bowl of ice bath. Reserve the poaching liquid (the one used to blanch vegetables). Drain vegetables from the ice bath when they are cold.
3. In a wok or wide skillet, heat oil over medium heat. Add onions and garlic and cook until softened. Add chicken and cook, stirring regularly, until color changes.
4. In a bowl, combine 2 cups of the reserved poaching liquid and oyster sauce. Add to skillet and bring to a boil. Cook for about 5 to 7 minutes or until chicken is cooked through. Add liver and continue to cook for about 1 to 2 minutes or until liver is cooked.
5. Add parboiled vegetables, baby corn and quail eggs, stirring gently to combine, and cook for about 3 to 5 minutes.
6. In a bowl, combine ¼ cup of cold water and corn starch and stir until corn starch is dissolved. Add corn starch mixture to pan, stirring gently. Cook for about 1 to 2 minutes or until baby corn and eggs are heated through, vegetables are tender crisp and sauce has thickened. Season with salt and pepper to taste. Serve hot.

Maja Blanca Espesyal

Prep Time: 10 minutes

Cook Time: 15 minutes

Total Time: 25 minutes

Yield: 6-8 Servings

Ingredients

2 (14 ounces each) coconut milk

1 (12 ounces) evaporated milk

1 (14 ounces) condensed milk

$\frac{3}{4}$ cup sugar

campaigncon

1 (15 ounces) sweet kernel corn, drained

1 cup cornstarch

$\frac{1}{2}$ cup water



FOR THE LATIK:

2 cups coconut cream

Instructions

1. Brush bottom and sides of a large baking dish with coconut oil (from cooking the latik).
2. In a large pot, combine coconut milk, evaporated milk, condensed milk and sugar. Stir well until blended and sugar is dissolved. Over medium heat, bring to a boil, stirring occasionally. Add corn and continue to cook for about 2 to 3 minutes.
3. In a small bowl, combine water and cornstarch. Stir well until cornstarch is dissolved. Gently add cornstarch mixture into milk mixture, whisking vigorously to prevent lumps. Continue to cook, whisking continuously, until mixture thickens to a paste (mixture will thicken fast). Transfer mixture into prepared dish, smoothing top with a lightly oiled spatula or knife. Allow to slightly cool, cover and refrigerate for about 1 to 2 hours or until completely cooled and set.
4. Brush top with coconut oil and sprinkle latik on top. Cut into serving squares.

For the Latik

1. In a pan over medium heat, add coconut cream and bring to a boil. Continue to cook, stirring occasionally, until liquid starts to thicken. Lower heat and simmer. As oil starts to separate and solids begin to form, regularly stir and scrape sides and bottom of pan to prevent from burning. Continue to cook and stir until curds turn golden brown. In a fine mesh sieve, drain latik from the oil.

Note For extra flavor, you can use the liquid drained from the can of corn kernels to dissolve the cornstarch. Just add enough water to the canning liquid to make $\frac{1}{2}$ cup.

Siopao Asado part I

Prep Time: 20 minutes

Cook Time: 1 hour, 20 minutes

Total Time: 4 hours, 20 minutes

Yield: 10 Pieces



Ingredients

FOR THE ASADO FILLING:

- 1 tablespoon oil
- 1 small onion, peeled and chopped
- 2 cloves garlic, peeled and minced
- 1 pound pork butt or shoulder, cut into large chunks
- 2-1/4 cups water
- 1/2 cup soy sauce
- 1/4 cup oyster sauce
- 3 tablespoons sugar
- 2 star anise
- 1 tablespoon cornstarch

FOR THE SIOPAO DOUGH:

- 260 ml warm milk (40-60 F)
- 2 teaspoons dry instant yeast
- 2 tablespoons sugar
- 1/2 teaspoon salt
- 500 grams all-purpose flour
- 2 teaspoons baking powder
- 100 grams sugar
- 2 tablespoons vegetable oil
- lime

EQUIPMENT NEEDED

- Steamer
- Wax/parchment paper, cut into 4"x4' squares water for steaming
- 2 tablespoons vinegar

Instructions

For the Siopao Filling

1. In a pot over medium heat, heat oil. Add onions and garlic and cook until limp. Add pork and cook, stirring regularly, until lightly browned.
2. Add 2 cups of the water, soy sauce, oyster sauce, sugar and star anise. Stir until well-dispersed. Bring to a boil, skimming scum that may float on top. Lower heat, cover, and continue to cook for about 1 hour or until meat is fork tender. You will have about 1-1/2 cups of liquid left in the pot. With a slotted spoon, remove pork from pot and let cool to touch. Using two forks, shred meat.
3. Remove about 1 cup of the braising liquid and set aside. Return shredded meat to pot and bring to a boil.
4. In a bowl, combine cornstarch and the remaining 1/4 cup water. Stir until smooth and cornstarch is dissolved. Add half of the cornstarch slurry to the pot of meat and stir to distribute. Continue to cook for about 1 to 2 minutes or until thickened. Remove from pan and allow to cool.
5. In a saucepan over medium heat, combine the reserved 1 cup braising liquid and the remaining half of the cornstarch slurry. Bring to a boil, stirring regularly, for about 2 to 3 minutes or until thickened. This will be the siopao sauce.

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Siopao Asado part 2

Prep Time: 20 minutes

Cook Time: 1 hour, 20 minutes

Total Time: 4 hours, 20 minutes

Yield: 10 Pieces



For the Siopao Dough

1. In a bowl, combine milk, yeast, the 2 tablespoons sugar and salt. Stir well until dissolved. Let stand for about 5 to 10 minutes or until mixture is foamy.
2. In a large bowl, combine flour, the 100 grams sugar, baking powder and vegetable oil, Mix well. Add a few drops of lime juice into the flour mixture (to make the buns whiter).
3. Add yeast mixture to the flour mixture. Mix together until it forms a dough. Continue to mix and knead until the dough is smooth and no longer sticky. Cover with a plastic film and allow to rise in a warm place for about 2 hours or until double in size.
4. Remove the dough from the bowl and on a clean work surface, and form into a long log. With a knife, cut the dough into 10 equal size pieces and then form each piece into smaller balls. Cover the dough with a damp cloth and allow to rise for about 30 minutes.

To assemble Siopao Buns

1. On a clean working surface, place one piece of dough and with a rolling pin, roll out, making sure to get edges thinner than the center, into a flat disk. Place about a tablespoon of the meat filling in the center. Gather the edges of the dough around the filling and gently twist to fully secure filling. Place bun on a piece of parchment or wax paper. Repeat with remaining dough and filling.
2. Arrange prepared buns in a single layer on a flat baking sheet, cover with a damp cloth and allow to rise again for another 10 minutes.
3. In a steamer, place buns in a single layer. Add about 2 tablespoons of vinegar into the steaming water (for whiter buns). Steam buns for about 15 to 20 minutes. Remove buns from steamer. Serve hot with asado sauce.

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Filipino Coconut Macaroons

Prep Time: 10 minutes
Cook Time: 20 minutes
Total Time: 30 minutes
Yield: 4 Dozens



Ingredients

1/3 cup butter, softened
1/2 cup sugar
2 eggs
1 can (14 ounces) sweetened condensed milk
1/2 teaspoon vanilla extract
1/2 cup flour
2 cups desiccated coconut

Instructions

1. In a bowl, cream butter using a hand mixer on low speed. Add sugar and beat together until well blended and fluffy. Add eggs one at time, beating continuously. Add condensed milk and vanilla extract and continue to beat until blended.
2. In a medium bowl, combine flour and desiccated coconut. Add to egg mixture and beat until combined.
3. Scoop into paper-lined mini muffin pans and bake in a 350 F oven for about 15 to 20 or until golden. Allow to cool for about 5 minutes.

Chicken Sotanghon Soup

Prep Time: 15 minutes
Cook Time: 40 minutes
Total Time: 55 minutes
Yield: 6 Servings



Ingredients

1 tablespoon oil
1 onion, peeled and sliced thinly
4 cloves garlic, peeled and minced
1 thumb-size ginger, peeled and julienned
1 pound chicken wings, tips removed and cut into 2-inch pieces
1 cup kinchay (Chinese celery), finely chopped
2 tablespoons fish sauce
7 cups chicken broth
1 teaspoon atchuete powder
1 large carrot, peeled and julienned

salt and pepper to taste
4 ounces (about 2 coils) sotanghon (cellophane noodles)
½ head napa cabbage, shredded
3 to 4 hardboiled eggs, peeled and halved
green onions, chopped

FOR THE FRIED GARLIC BITS:

½ cup oil
1 head garlic, peeled and minced

Instructions

1. In a large pot over medium heat, heat oil. Add onions, garlic and ginger and cook until aromatic. Add chicken and cook, stirring regularly, until lightly browned and juices run clear. Add kinchay and cook, stirring regularly, for about 2 to 3 minutes or until limp. Add fish sauce and cook for about 2 to 3 minutes.
2. Add chicken broth and bring to a boil, skimming any scum that floats on top. Lower heat, cover and continue to cook until chicken is cooked through.
3. In a bowl, combine about ½ cup of the hot broth and atsuet powder. Stir until atsuet is dissolved. Add atsuet water to pot.
4. Add carrots and cook for about 1 to 2 minutes or until half done. Season with salt and pepper to taste. Add sotanghon noodles and push down into broth to soften, stirring gently to separate. When noodles have slightly softened, add cabbage and cook for another 2 to 3 minutes or until noodles are cooked and vegetables are tender yet crisp.
5. Ladle soup into bowls and top with boiled eggs, fried garlic bits and green onions. Serve hot.

For the Fried Garlic Bits

1. In a small pan over low heat, heat oil. Add garlic and cook, stirring occasionally, for about 10 to 15 minutes or until golden brown. With a slotted spoon, remove from pan and drain on paper towels. Garlic will crisp as it cools.

Chicken Bistek

Prep Time: 10 minutes

Cook Time: 50 minutes

Total Time: 1 hour

Yield: 4 Servings



Ingredients

3 pounds chicken (legs, thighs or whole) cut up into serving parts

1 medium onion, peeled and sliced

4 to 5 cloves garlic, peeled and minced

3 to 4 peppercorns, cracked

juice of 2 lemons

¼ cup soy sauce

1 tablespoon oil

1 cup water

2 tablespoons liver spread

salt to taste

Instructions

1. Wash chicken and drain well. In a bowl, combine chicken, onions, garlic, peppercorns, lemon juice and soy sauce. Massage marinade into meat and marinate in the refrigerator for about 1 hour. Drain chicken and squeeze excess liquid. Reserve marinade and aromatics.
2. In a wok or wide skillet over medium heat, heat oil. Add chicken and reserved onions and garlic from the marinade. Cook, stirring regularly, for about 7 to 10 minutes or until chicken is lightly browned and juices run clear.
3. Add reserved marinade and water and bring to a boil. Lower heat, cover, and continue to cook for about 30 to 40 minutes or until chicken is cooked through and sauce is reduced. Add liver spread and stir to dissolve. Cook for about 3 to 5 minutes or until sauce is thickened. Season with salt to taste. Garnish with sliced onion rings, if desired. Serve hot.

Pork Embutido

Prep Time: 20 minutes

Cook Time: 1 hour

Total Time: 1 hour 20 minutes

Yield: 6-8 Servings



Ingredients

oil	2 teaspoons salt
1 onion, peeled and chopped	1 teaspoon pepper
1-1/2 pounds ground pork	3 eggs, hardboiled, peeled and quartered
1 cup crushed pineapple, drained	3 pieces vienna sausages, cut into four lengthwise
1 large carrot, peeled and shredded	
1 cup raisins	
¼ cup banana ketchup	
3 eggs, well-beaten	

Instructions

1. In a pan over medium heat, heat about 1 tablespoon of oil. Add onions and cook until limp.
2. In a large bowl, combine ground pork, crushed pineapple, carrots, sauteed onions, raisins, ketchup, beaten eggs, salt and pepper. Mix well until evenly distributed.
3. On center of a 12-inch aluminum foil, spread 1/3 of the pork mixture creating a rectangular shape. Arrange sliced eggs and vienna sausages on top and middle of pork mixture. Carefully roll mixture to form a log of about 3-inch in diameter. Wrap the foil around the meat and crimp ends of foil to seal tightly. Repeat with remaining pork mixture.
4. In a roasting pan, add about 2 inches of water. Arrange foil-wrapped pork mixture on a roasting rack and position rack on top of water-filled pan. Bake in a 375 F oven for about 50 to 60 minutes or until juice runs clear when pork rolls are pierced with a knife. Allow to cool before peeling foil.
5. In a pan, heat about 1 inch of oil. Add embutido and cook, turning occasionally, until lightly browned on all sides. Let stand for about 5 minutes before slicing into desired thickness.

Beef Empanada part I

Prep Time: 3 hours
Cook Time: 1 hour
Total Time: 4 hours
Yield: 1 Dozen



Ingredients

FOR THE CRUST:

8 ounces (2 sticks) butter
2-1/2 cups flour
3 tablespoons sugar
1 teaspoon salt
1/4 cup ice water

FOR THE MEAT FILLING:

1 tablespoon oil
1/2 small onion, peeled and chopped
1 clove garlic, peeled and minced
1/2 pound ground beef

1/2 cup tomato sauce

1/2 cup water

1 small potato, peeled and diced

1 carrot, peeled and diced

1/2 cup frozen sweet peas, thawed

1/4 cup raisins

salt and pepper to taste

FOR THE EGG WASH:

1 egg

1 tablespoon milk

1/8 teaspoon salt

Instructions

1. Divide pie crust into 12 balls. Place each ball between two sheets of parchment paper and with a rolling pin, gently flatten each ball into 5-inch diameter and 1/4-inch thickness. Using a round biscuit cutter or an inverted bowl, cut into dough by gently twisting to form circles with smooth edges. Trim excess dough.
2. On a flat work surface, lay dough circle and spoon about a heaping tablespoon of filling in the middle. Fold the bottom of dough over filling and with fingers, press edges firmly. Using tines of a fork, press on sides of dough to firmly seal. Repeat with remaining dough and filling. On a lightly greased baking sheet, arrange prepared empanadas in a single layer and brush top with egg wash. Bake in a 375 F oven for about 25 to 30 minutes or until lightly browned. Allow to slightly cool for about 1 to 2 minutes and remove from baking sheet.

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Beef Empanada part 2

Prep Time: 3 hours
Cook Time: 1 hour
Total Time: 4 hours
Yield: 1 Dozen



For the Crust

1. Cut butter into cubes and freeze for about 1 hour. In a bowl, whisk together flour, sugar and salt and chill in refrigerator for about 30 minutes.
2. Add butter to flour mixture. Cut the butter into the flour using a pastry blender or by pinching the fat into the flour mixture with hands. Work them together until resembling coarse cornmeal with pea-like, butter-speckled pieces.
3. Slowly drizzle water to flour-butter mixture and with hands, mix until just combined. Gently gather dough and press into a ball. If dough is too crumbly and does not hold together, add more water a tablespoon at a time. **DO NOT ADD TOO MUCH LIQUID and DO NOT OVER-WORK DOUGH.** Wrap dough with plastic wrap and chill in the refrigerator for about 2 hours.

For the Filling

1. In pot, heat oil over medium heat. Add onions and garlic and cook until translucent and fragrant. Add ground beef and cook, stirring occasionally and breaking to pieces with back of spoon, for about 6 to 8 minutes, or until pink is gone from meat.
2. Add tomato sauce and water and bring to a boil. Lower heat, cover and simmer until meat is fully cooked.
3. Add potatoes, carrots, green peas and raisins. Continue to cook until vegetables are tender and liquid is reduced. Season with salt and pepper to taste. In a colander, drain excess liquid.

For the Egg Wash

1. In a bowl, whisk together eggs, milk, and salt.

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Buko Pandan Salad

Prep Time: 45 minutes

Cook Time: 15 minutes

Total Time: 3 hours

Yield: 10-12 Servings



Ingredients

gulaman
2 cups young coconut, shredded
1 (12 ounces) Nata de coco
1 (12 ounces) Kaong
1 (14 ounces) table cream
1 (14 ounces) sweetened condensed milk
2 to 3 drops pandan extract

FOR THE GULAMAN:
2 bars (.70 ounce) green agar-agar
3 cups coconut juice
1 cup sugar
2 to 3 drops pandan extract

Instructions

1. In a large bowl, combine gulaman, young shredded coconut, nata de coco, kaong, table cream and condensed milk. Add about 2 to 3 drops pandan extract and stir to distribute flavor and color. Chill for about 1 to 2 hours.

For the Gulaman

1. In a pot, soak agar agar in coconut juice for about 30 minutes. Bring to a boil over medium heat and cook, stirring regularly, until agar agar melts.
2. Add sugar and stir to dissolve. Continue to cook for about 10 to 15 minutes or until agar agar is completely melted. Add pandan extract and stir to combine.
3. Remove from heat. Pour into a flat dish and allow to cool until agar is set and hardened. Cut into 1/2-inch cubes.

Cheese Cupcakes

Prep Time: 15 minutes
Cook Time: 25 minutes
Total Time: 40 minutes
Yield: 18 Servings



Ingredients

1-3/4 cups flour, sifted
2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup butter
1/2 cup sugar

2 eggs
1 can (14 ounces) sweetened condensed milk
1/2 cup quick-melt cheese, shredded
1/2 cup cheddar cheese, shredded

Instructions

1. In a large bowl, combine flour, baking powder and salt.
2. In a medium bowl, beat butter, sugar and eggs.
3. Beginning and ending with flour mixture, add flour mixture in thirds and 1/2 of sweetened condensed milk in between (1/3 flour mixture, 1/2 condensed milk, 1/3 flour mixture, 1/2 condensed milk and 1/3 flour mixture). Beat at low speed with every addition.
4. Add quick-melt cheese and stir to combine.
5. Using a scoop or spoon, fill paper-lined muffin cups to 3/4 full. Top with cheddar cheese and bake in a 350 F oven for about 20-25 minutes or until toothpick inserted comes out clean and top is golden. Allow to cool.

Cheese Puto

Prep Time: 20 minutes
Cook Time: 10 minutes
Total Time: 30 minutes
Yield: 40 Pieces

Ingredients

1-1/2 cups flour
1 cup sugar
1 tablespoon baking powder
3 eggs
6 ounces evaporated milk
1/2 cup water
2 tablespoons butter, melted
1 teaspoon vanilla extract
1 cup cheddar cheese, shredded
Equipment: mini puto molds



Instructions

1. Prepare lower part of steamer with water and bring to a boil.
2. In a large bowl, combine flour, sugar and baking powder. Mix well.
3. Add eggs on at a time and using an electric mixer, beat after each addition. Add milk and beat until smooth. Add water and continue to beat until batter is thin and smooth. Add butter and vanilla extract. Stir until well blended. Add $\frac{3}{4}$ of the cheese and stir until combined.
4. Fill molds with batter up to $\frac{3}{4}$ full. Arrange molds in a single layer on steamer rack and place over steamer. Lower heat to medium and steam puto for about 8 to 10 minutes or until toothpick inserted comes out clean.
Turn off heat and top each puto with the remaining $\frac{1}{4}$ cup of cheese. Cover for about 1 minute to allow residual heat to melt cheese. Allow puto to slightly cool before removing from molds.

Barbecue Pork on a Stick

Prep Time: 30 minutes
Cook Time: 20 minutes
Total Time: 50 minutes
Yield: 100 Count

Ingredients

6 pounds pork butt, sliced to 1-inch wide,
¼-inch thick
2 liters 7-up
4 cups soy sauce
4 cups vinegar
2 tablespoons ground black pepper
6 cups brown sugar
2 cups garlic, peeled and minced
4 to 5 Thai chili peppers or 2 jalapenos,
minced
2 cups oyster sauce
2 cups banana ketchup
½ cup sesame oil
100 bamboo skewers



FOR THE SPICED VINEGAR DIP:

1 cup white vinegar
3 to 4 cloves garlic, peeled and minced
1/2 onion, peeled and finely chopped
2 to 3 Thai chili peppers, chopped
1/8 tsp freshly-ground pepper
1/4 tsp salt

Instructions

1. Rinse pork strips and drain.
2. In large bowl, combine 7-up, soy sauce, vinegar, brown sugar, black pepper, garlic, chili peppers and 1 cup of the oyster sauce. Add pork and massage meat to fully incorporate. Marinate, turning meat once or twice, in the refrigerator overnight.
3. In a bowl, combine remaining 1 cup of oyster sauce, banana catsup and sesame oil. Set aside.
4. Thread 2 to 3 meat slices into each skewer. Grill meat over hot coals for about 2 to 3 minutes each side. When pork starts to lose its pink, baste with oyster sauce-catsup mixture. Continue to grill and baste, turning on sides, until meat is cooked through. Remove from heat and serve as is or with spicy vinegar dip.

For the Spiced Vinegar Dip

1. In a bowl, combine vinegar, garlic, onion, chili peppers, ground pepper and salt.

Cassava Cake with Custard Topping

Prep Time: 10 minutes

Cook Time: 1 hour

Total Time: 1 hour 10 minutes

Yield: 18 Servings



Ingredients

1 tablespoon butter or margarine, melted
2 packages (14 oz each) grated cassava
1 bottle (12 oz) macapuno strings
2 cans (14 oz each) coconut milk
2 cans (14 oz each) sweetened condensed milk
½ cup sugar

FOR THE TOPPING:

4 egg yolks
1 can (14 oz) sweetened condensed milk
1 can (12 oz) evaporated milk

Instructions

1. Using the melted butter or margarine, grease bottom and all sides of baking pan.
2. In a deep bowl, combine grated cassava, macapuno strings, coconut milk, condensed milk and sugar. Stir well and pour mixture into prepared baking pan. to about $\frac{3}{4}$ full. Bake in a 375 F oven for 45 minutes to 1 hour, or until a toothpick inserted in the middle comes out clean.
3. Remove from oven and pour custard topping mixture over surface of cake. Return back to oven and continue to bake until top sets and lightly browns.
4. Allow to cool and then slice into serving pieces.

For the Custard Topping

5. In a bowl, combine egg yolks, sweetened condensed milk and evaporated milk. Stir well. Pour over surface of cake and return to oven to bake until set.

Note This recipe yields one 9 x 6 and one 6 x 6 baking pans.

Pancit Lomi

Prep Time: 15 minutes
Cook Time: 30 minutes
Total Time: 45 minutes
Yield: 4 Servings



Ingredients

1 package (14 ounces) lomi noodles
water
2 tablespoons oil
1 cup chicken liver, cut into cubes
1 medium onion, peeled and chopped
2 cloves garlic, peeled and minced
½ pound boneless, skinless chicken breast
or thigh meat, cut into thin strips
1 tablespoon fish sauce

1 package (1.4 ounces) crab and corn soup
mix
salt and pepper to taste
2 medium carrots, peeled and julienned
1 small napa cabbage, end trimmed and
sliced into 1-inch thick strips
2 eggs, lightly beaten
1 tablespoon corn starch

Instructions

1. In a pot, bring enough water to cover noodles to a boil. Add noodles and blanch for about 1 minute. Drain and rinse in cold water.
2. In a pan over medium heat, heat about 1 tablespoon oil. Add liver and cook until just about done. Remove from pan and set aside.
3. In a large pot, heat remaining 1 tablespoon oil. Add onions and garlic and cook until limp and aromatic. Add chicken and cook until lightly browned. Add fish sauce and cook, stirring occasionally, for another 1 to 2 minutes. Add about 8 cups of water and bring to a boil. Lower heat and simmer until chicken is cooked through.
4. Add noodles and cook for about 5 minutes or until tender yet firm to bite. Add crab and corn soup mix and stir to dissolve. Season with salt and pepper to taste.
5. Add liver. Add carrots and cook for about 1 minute. Add napa cabbage and continue to cook for about 1 minute or until vegetables are tender yet crisp. In a small bowl, combine corn starch with about ¼ cup cold water and stir to dissolve. Add to pot, stirring to combine. Continue to cook for about 1 to 2 minutes or until slightly thickened.
6. Add eggs slowly in a thin stream and allow to slightly set before stirring. Serve hot.

Lumpia Shanghai

Prep Time: 15 minutes
Cook Time: 30 minutes
Total Time: 45 minutes
Yield: 4 Servings



Ingredients

2 pounds ground chicken	2 tablespoons soy sauce
1 cup green onions, finely chopped	1-1/2 tablespoon salt
1 can (8 ounces) water chestnuts, finely chopped	1 teaspoon ground black pepper
1 large carrot, peeled and shredded	1 package (50-count) springroll wrappers
4 to 5 cloves garlic, peeled and minced	oil

Instructions

1. In a bowl, combine chicken, green onions, water chestnuts, carrots, garlic, soy sauce, salt and pepper.
2. Separate wrappers into individual sheets and lay wrapper in a square on a flat working surface.
3. Spoon about 1 tablespoon of meat mixture on edge of the side closest to you and spread mixture across the whole vertical length of wrapper. Pull the side with filling over and roll tightly into a log, leaving about 1/4-inch of the wrapper. Lightly dab water on the remaining 1/4-inch and complete rolling to seal into a tight log. Repeat with remaining wrappers. Cut logs into four 2-inch length pieces.
4. In a pan over medium heat, heat about 1 inch of oil. Fry lumpia in batches, turning on sides as needed, until wrapper is golden brown and crisp and meat is cooked through. Remove from oil and drain on a wire rack set over a baking sheet. Serve with sweet and sour sauce or ketchup.

Note Do not overcrowd pan during frying.

Arroz Caldo

Prep Time: 10 minutes

Cook Time: 1 hour

Total Time: 1 hour 10 minutes

Yield: 4-6 Servings



Ingredients

1 (3lbs) whole chicken, cut into serving pieces
1 tablespoon oil
1 small onion, peeled and sliced thinly
3 cloves garlic, peeled and minced
4 tablespoons fresh ginger, peeled and minced
1 tablespoon fish sauce
1 cup uncooked rice
6 to 7 cups water
3 bouillon cubes
salt and pepper to taste

FOR THE TOPPINGS:

4 hardboiled eggs, peeled and halved
fried garlic bits
¼ cup green onions, chopped
calamansi or lemon, cut into wedges
fish sauce

FOR THE FRIED GARLIC BITS:

½ cup oil
1 head garlic, peeled and minced

Instructions

1. Trim chicken of unwanted fat, rinse and drain well.
2. In a pot over medium heat, heat oil. Add onions, ginger and garlic. Cook, stirring regularly, until limp and aromatic.
3. Add chicken and cook, stirring constantly, until lightly browned and have rendered juices. Add fish sauce and continue to cook for around 1 to 2 minutes.
4. Add rice and cook, stirring regularly, until rice starts to lightly brown. Add water and bring to a boil, skimming scum that floats to surface. Add bouillon cubes and stir to dissolve. Lower heat, cover and simmer, stirring occasionally, until the rice has softened and the congee has thickened to desired consistency. Season with salt and pepper to taste.
5. Ladle on bowls. Add boiled egg and garnish with green onions and toasted garlic. Serve hot with calamansi and additional fish sauce on the side.

For the Fried Garlic Bits

1. In a small pan over low heat, heat oil. Add garlic and cook until golden and crisp. With a slotted spoon, remove toasted garlic and drain on paper towels.

Bicol Express

Prep Time: 20 minutes

Cook Time: 50 minutes

Total Time: 1 hour 10 minutes

Yield: 4-6 Servings



Ingredients

- 1 tablespoon oil
- 1 small onion, peeled and chopped
- 6 cloves garlic, peeled and minced
- 2 tablespoons shrimp paste
- 2 pounds pork belly, cut into strips
- 2 cups coconut milk
- 1 cup coconut cream
- 1 cup water
- 12-14 Thai chili peppers, stemmed and minced
- salt and pepper to taste

Instructions

1. In a wide pot over medium heat, heat oil. Add onions and garlic and cook until aromatic. Add shrimp paste and cook, stirring occasionally, for about 5 minutes or until it begins to brown.
2. Add pork and cook, stirring occasionally, until lightly browned. Add coconut milk and water and bring to a simmer. Cook for about 10 to 15 minutes or until liquid is reduced.
3. Add coconut cream and chili peppers. Continue to cook for about 20 to 25 minutes or until pork is tender and sauce begins to render fat. Season with salt and pepper to taste. Serve hot.

Pandesal

Prep Time: 3 hours 30 minutes
Cook Time: 20 minutes
Total Time: 3 hours 50 minutes
Yield: 24 Servings



Ingredients

1/4 cup warm water	1/2 cup sugar
1 (1/4 ounce) package active dry yeast	1-1/2 teaspoons salt
1 cup lukewarm milk	4-1/4 cups flour and 1/4 to 1/2 cup more for kneading
2 ounces butter, room temperature	1/2 cup fine breadcrumbs
2 eggs, beaten	

Instructions

1. In a large bowl, combine water and yeast. Allow to sit for 10 minutes until mixture becomes bubbly. Stir well.
2. In a small bowl, combine milk, butter, eggs, sugar and salt. Stir together until incorporated.
3. Add milk mixture and 2 cups flour to yeast mixture. Using an electric mixer, beat to combine. Gradually add the remaining 2-1/4 cup flour in 1/2 cup increments and continue to combine all ingredients.
4. On a lightly-floured surface, turn over dough and knead, lightly adding flour as necessary, for about 10 minutes or until smooth, supple and elastic.
5. In a lightly-oiled large bowl, place dough. Cover with film and allow to rise for about 1 to 1-1/2 hours or until double in size.
6. On a lightly-floured surface, transfer dough and divide into 24 pieces. Shape each piece into a ball and roll on breadcrumbs to coat. Arrange balls about 1-inch apart on a lightly-greased baking sheet. Cover with a cloth and allow to rise for about 1 to 1-1/2 hours or until double in size.
7. Bake in a 350 F oven for about 15 to 20 minutes or until golden brown. Serve hot.

When kneading dough, add flour sparingly. I like the feel of “pull-apart” rolls but if you want them to rise and bake separately, set them at about 1-1/2 to 2 inches apart on the baking sheet.

Chicken Afritada

Prep Time: 15 minutes

Cook Time: 50 minutes

Total Time: 1 hour 5 minutes

Yield: 4 Servings



Ingredients

oil	1 (3 lbs) whole chicken, cut into serving parts
2 medium potatoes, peeled and quartered	1 small onion, peeled and sliced thinly
1 large carrot, peeled and cut into 1-inch thick wedges	2 to 3 cloves garlic, peeled and minced
½ small red bell pepper, seeded and sliced into ½-inch thick strips	5 large Roma tomatoes
½ small green bell pepper, seeded and sliced into ½-inch thick strips	1 tablespoon fish sauce
	1 cup water
	½ cup frozen sweet peas, thawed
	salt and pepper to taste

Instructions

1. In a pan over medium heat, heat about 1 inch deep of oil. Add potatoes and cook, turning once or twice, for about 2 to 3 minutes or until lightly browned. Remove from pan and drain on paper towels. Add carrots to pan and cook for about 1 to 2 minutes or until lightly browned. Remove from pan and drain on paper towels. Add bell pepper and cook for about 30 to 45 seconds. Remove from pan and drain on paper towels. Add chicken and cook, turning on sides once or twice, until lightly browned but not cooked through. Remove from pan and drain on paper towels.
2. In a pot, heat about 2 tablespoons of oil over medium heat. Add onions and garlic and cook, stirring regularly, until aromatic. Add tomatoes and cook, mashing regularly with back of spoon, until softened and release juices. Add fish sauce and cook for about 1 to 2 minutes.
3. Add chicken and water and bring to a boil. Lower heat, cover and cook for about 30 to 40 minutes or until chicken is cooked. Add more water in ½ cup increments, if necessary. Add potatoes and carrots and continue to cook for about 5 minutes or until fork tender and sauce is thickened and reduced. Add bell peppers and sweet peas. Cook for 1 to 2 minutes or until sweet peas are heated through and bell peppers are tender yet crisp. Season with salt and pepper to taste. Serve hot.

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