



New India Food Store

Gateway to Real Indian Taste

Pork Menudo **RECIPE**

(Estimated cooking and preparation time: 50 minutes)



Cooking Instructions

- 1) In a pan or wok, heat cooking oil and atsuet (annatto) oil.
- 2) Saute garlic, onion. Then add the pork, liver, chorizo de Bilbao, tomatoes, bell pepper, paprika, patis and the stock.
- 3) Cover and bring to a boil. Simmer for 20 minutes or until the pork is tender.
- 4) Add the chickpeas, potatoes and raisins. Boil of another 2 minutes.
- 5) Salt and pepper to taste.
- 6) Serve hot with white rice.

Ingredients

1/2 kilo Pork, (cut into small chunks)
¼ kilo Pork liver (cut into small cubes)
5 pieces Chorizo Bilbao (Cut into small pieces)
4 potatoes (peeled, cut in small cubes, fried)
1 green and 1 red bell pepper (diced)
1 cup chickpeas
1/4 cup raisins
1/2 teaspoon paprika
1 cup pork or chicken stock
2 teaspoons of patis (fish sauce)
3 tablespoons oil
1 tablespoon atsuet oil (optional)
3 tomatoes (diced)
1 small head of garlic (minced)
1 medium size onion (diced)

Cooking Tip

Instead of using atsuet oil (Annato) you can use atsuet powder.