



# New India Food Store

Gateway to Real Indian Taste

## Pork Sinigang **RECIPE**

(Estimated cooking and preparation time: 1 hour)



### Cooking Instructions

1. Boil sampalok in water until the shell shows cracks. Let cool then peel off the shells and with a strainer, pour samplalok (including water) into a bowl. Gently massage the sampalok meat off the seeds, strain again.
2. In a pot, sauté garlic and onion then add the tomatoes. Let simmer for 5 minutes.
3. Add pork and fish sauce then add the rice wash. Bring to a boil then simmer for 15 minutes then add the gabi. Continue to simmer for another 15 minutes or until the pork is tender.
4. Add the horse radish and simmer for 10 minutes then add the string beans, kangkong and sili (for spice-optional). Let boil for 2 minutes.
5. Serve piping hot.

### Ingredients

3/4 kilo Pork, cut into chunks  
3 tomatoes, sliced  
2 onions, diced  
5 cloves of garlic, minced  
100 grams Kangkong (river spinach)  
100 grams String beans  
2 pieces horse radishes, sliced  
3 pieces gabi (taro), peeled  
2 pieces sili pang sigang (green finger pepper)  
200 grams sampalok (tamarind)  
3 tablespoons of patis (fish sauce)  
1 liter of rice wash or water

### Cooking Tip

Instead of sampalok fruit (tamarind), you can substitute it with any commercial souring seasoning like Knorr sinigang sa sampalok seasoning or Knorr sinigang na may sili or Knorr sinigang na may sili for this pork sinigang recipe.