

Folksy Pinakbet Recipe

By UlamPinoy

Cuisine: Filipino

Ingredients

- [ ] Ampalaya (bitter gourd)
- [ ] Squash
- [ ] String beans
- [ ] Okra
- [ ] Eggplant
- [ ] Tomatoes
- [ ] Onion
- [ ] Garlic
- [ ] Long green chilis (siling haba)
- [ ] Pork belly strips
- [ ] Bagoong (fermented fish sauce)

Instructions

1. In a pot at medium high heat, add pork belly strips with little water and a pinch of salt. Wait until the water disapper and the pork renders to its own fat. Add and sauté garlic, onions, tomatoes and bagoong. (This is the moment we turn on the exhaust fan)
2. Add the vegetables: squash; string beans; orka; ampalaya and eggplant. (The idea of the sequence is to put in first the vegetable that needs more cooking time)
3. Add water and simmer until the vegetables are cook to your liking. Ready to serve!