



Pork Bistek Onion Overload

By UlamPinoy

Course: Main Dishes • Cuisine: Filipino

Ingredients

- ☐ 1 kg pork chops or pork steak cuts, about 1.5 cm thick
- ☐ 1/3 cup soy sauce (toyo)
- ☐ 1/4 cup calamansi juice (about 10–12 pieces), or 2 tablespoons lemon juice
- ☐ 4 cloves garlic, crushed
- ☐ 1 teaspoon whole peppercorns, cracked
- ☐ 3 large white or yellow onions, cut into thick rings
- ☐ 1 red onion, cut into rings (for topping and color)
- ☐ 2 tablespoons cooking oil
- ☐ 1 tablespoon butter (optional, for the onions)
- ☐ 1 teaspoon brown sugar
- ☐ 1 cup water or broth
- ☐ Salt, to taste

Instructions

- 1 Combine the soy sauce, calamansi juice, garlic, and cracked peppercorns in a bowl. Add the pork chops, turn them to coat, and let them marinate for at least 1 hour—overnight in the fridge is even better.
- 2 Lift the pork out of the marinade and pat it dry. Reserve the marinade—that is your sauce later. Drying the surface is what lets the meat brown instead of steam.
- 3 Heat the oil in a wide pan over medium-high heat. Sear the chops in batches until deeply browned on both sides, then set them aside. Do not crowd the pan or the pork will simply boil in its own juices.
- 4 Lower the heat and add the butter and the white onion rings to the same pan. Sprinkle in the brown sugar and cook slowly, stirring now and then, until the onions collapse into a soft golden tangle. This takes 10 to 15 minutes—give it the time.
- 5 Scoop out about half the onions and reserve them for topping. Pour the reserved marinade into the pan and let it bubble for a minute or two to cook off the raw soy taste.

- 6 Return the pork to the pan, add the water or broth, cover, and simmer gently for 25 to 30 minutes until the chops are fork-tender and the sauce has reduced and turned glossy.
- 7 Taste the sauce. Add a splash more calamansi if it needs brightness, a pinch of salt if it falls flat, or a little water if it has gone too strong.
- 8 Top with the reserved caramelized onions and the raw red onion rings, then serve hot with plenty of rice and something green on the side.