



Easy Pork Menudo (Fiesta Style)

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Fiesta-style pork menudo with liver, potatoes, carrots, bell pepper, and garbanzos in a thick, savory tomato sauce. Make it a day ahead—it tastes even better the next day.

PREP	COOK	TOTAL	SERVINGS
20 mins	1 hr 15 mins	1 hr 35 mins	6

Course: Main Dish • Cuisine: Filipino

Ingredients

PORK & LIVER MARINADE

- ☐ 1 kg pork kasim (shoulder) or liempo (belly), cut into 2 cm cubes
- ☐ 250 g pork liver, cut into 2 cm cubes
- ☐ 1 large onion, chopped
- ☐ 6 cloves garlic, minced
- ☐ 3 tbsp soy sauce (toyo)
- ☐ 2 tbsp calamansi juice, or 1 tbsp lemon juice
- ☐ 1/2 tsp ground black pepper

MENUDO

- ☐ 3 tbsp cooking oil
- ☐ 1 cup (250 ml) tomato sauce
- ☐ 2 tbsp tomato paste (optional, for a deeper red sauce)
- ☐ 2 cups (500 ml) water or pork broth
- ☐ 2 dried bay leaves (laurel)
- ☐ 2 medium potatoes, peeled and cut into 2 cm cubes
- ☐ 2 medium carrots, peeled and cut into 2 cm cubes
- ☐ 1 jar or can (about 400 g) cooked garbanzos (chickpeas), drained and rinsed — see Note 2
- ☐ 1 green bell pepper, cut into 2 cm squares
- ☐ 1 red bell pepper, cut into 2 cm squares
- ☐ 1 tsp sugar, to balance the tomato
- ☐ Fish sauce (patis) or salt, to taste

Instructions

- 1 Marinate the pork and liver: Combine the pork, liver, onion, garlic, soy sauce, calamansi juice, and pepper in a bowl. Set aside for at least 20 minutes, or up to overnight in the fridge.
- 2 Brown the meat: Heat the oil in a heavy pot over medium-high heat. Add the pork and liver together with all of the marinade and aromatics. Cook, stirring now and then, until the juices have mostly evaporated and the meat is lightly browned, about 10–12 minutes.
- 3 Build the sauce: Stir in the tomato paste (if using) and cook for 1 minute. Add the tomato sauce, water, and bay leaves. Bring to a boil, then lower the heat, cover, and simmer for 40 minutes, or until the pork is fork-tender. Add a splash of water if the sauce gets too thick.
- 4 Add the vegetables and garbanzos: Add the potatoes, carrots, and garbanzos. Cover and simmer for 12–15 minutes, until the potatoes are just tender.
- 5 Finish: Add the bell peppers and sugar and cook for 2 minutes more. Season with fish sauce or salt and pepper. The sauce should be thick enough to coat the back of a spoon—simmer uncovered for a few minutes if it needs reducing.
- 6 Serve: Remove the bay leaves and serve hot with steamed rice.

Recipe Notes

1. Pork cut: Kasim (shoulder) stays juicy through the long simmer. Liempo (belly) is richer; lean cuts like pigue (leg) work but can dry out.
2. Garbanzos: Jarred or canned garbanzos are already cooked. Just drain and rinse off the starchy liquid. To cook from dried, soak 3/4 cup overnight, drain, then boil in fresh water for 45–60 minutes until creamy inside before adding them in Step 4.
3. Liver: Pork liver is traditional. Chicken liver is milder and softer (add it in Step 4 instead, as it cooks quickly). To skip liver, mash 2 tbsp liver spread (or liver pâté) into the sauce for the same savory depth.
4. Fiesta extras: Raisins (pasas), sliced hotdogs, are classic handaan additions. Add them with the bell peppers.
5. Storage: Menudo keeps 4 days in the fridge and up to 3 months in the freezer. Reheat gently with a splash of water. Like most Filipino stews, it tastes better the next day.