



Crispy Pata

By UlamPinoy

Cuisine: Filipino

Ingredients

- ☐ 2-3 lbs pork leg (pata), cleaned and hair removed
- ☐ 6 cups water
- ☐ 3 bay leaves
- ☐ 1 tablespoon whole peppercorns
- ☐ 1 medium onion, quartered
- ☐ 6 cloves garlic, crushed
- ☐ 2 tablespoons salt
- ☐ 4-6 cups cooking oil for deep frying

FOR THE DIPPING SAUCE

- ☐ 1/2 cup soy sauce
- ☐ 1/4 cup vinegar
- ☐ 2 cloves garlic, minced
- ☐ 1 red chili, chopped
- ☐ 1 tablespoon brown sugar

Instructions

- 1** The Boiling Process: Place the pork leg in a large pot with water, bay leaves, peppercorns, onion, garlic, and salt. Bring to a boil, then reduce heat and simmer for 45-60 minutes until the meat is tender but not falling off the bone. Remove and let cool completely—preferably overnight in the refrigerator.
- 2** The Deep Frying Magic: Heat oil to 350°F (175°C) in a large, deep pot or wok. Carefully lower the pork leg into the oil. Fry for 15-20 minutes, turning occasionally, until the skin is golden brown and crispy. The oil will bubble vigorously—this is normal and part of achieving that perfect crackle.
- 3** Prepare the Sawsawan: Mix all dipping sauce ingredients in a bowl. Adjust seasoning to taste—some prefer it more tangy, others like it sweeter.