**Pork or Chicken Apritada**

Ingredients:

3 lbs. pork butt or chicken (sliced 2” thick)

1/2 cup vinegar

2 cups water

1 clove garlic (minced)

1 medium onion (sliced)

1/2 tsp. ground black pepper

4 tbs. soy sauce

1/2 tsp. salt

2 medium potatoes (sliced into cubes)

12 oz. frozen peas and carrots

1 red (or orange) sweet pepper (sliced)

8 oz. tomato sauce

Procedure:

Clean the pork (or chicken) and cut into pieces. Place the meat, vinegar, water, 1/2 of the sliced onions, soy sauce, salt, garlic and black pepper in a saucepan. Cover and cook until the meat is tender.

Fry the sliced potatoes in garlic and the rest of the sliced onions. Stir the into the meat mixture. Add tomato sauce and simmer. Then add peas and carrots and sliced pepper. Continue cooking until the vegetables are cooked and the sauce has thickened. Add more salt (if needed).

Serve with white rice.

**Mochiko or Bibingka (Philippine Rice Cake)**

Ingredients:

1 box Mochiko sweet rice flour (found in oriental grocery stores)

3 cups regular or fat free milk

3/4 cups white sugar

4 whole eggs

2 2/3 cups coconut flakes (any brand)

1/2 can Condensed milk (14 oz. can)

Butter

Procedure:

In a bowl mix the first 4 ingredients by hand. Grease a 13 x 9 x 2 baking pan with butter. Pour the batter into the greased baking pan. Sprinkle the 2 2/3 cups coconut flakes on top of the batter. Bake for 30 minutes at 375 degrees F. Take the pan out of the oven. Pour 1/2 can (7 oz.) condensed milk over the top of the cake and spread it evenly. Place the pan back into the oven for another 15 minutes or until golden brown. Best if served hot.

**Chicken Sotanghon Soup**

*Sotanghon is a kind of Filipino noodle that comes from mung beans. They are thin and transparent, like cellophane or vermicelli noodles, and more slippery than any other kind of noodles.*

Ingredients:

1 package sotanghon noodles

2 -3 cups chicken (thinly sliced or flaked if cooked)

2 medium size carrots, thinly sliced

2 stalks celery, thinly sliced

1/3 medium-size shredded cabbage

2 cans chicken broth

2 cups water

2 T. cooking oil (Olive oil preferred)

3 cloves garlic, minced

1 medium-size sliced onion

3 T. soy sauce, or 2 T. fish sauce (Filipinos use this)

1 C chopped green onions

Salt and ground pepper

Procedure:

In a big pan sauté garlic in medium heat oil until lightly brown; add onions and toss for 1 minute. Add chicken and let cook for 2-3 minutes or until done. Add carrots, celery, 1 can broth. Simmer for 2 minutes. Add cabbage and season with soy sauce or fish sauce. Cook for another two minutes. Add 1 can chicken broth and water, then let boil. Drop in the noodles and cook for 3 minutes. While cooking, cut the noodles with kitchen shears to shorten lengths. Continue cooking, stirring occasionally until the noodles are tender. Soup will be thick and will thicken when it gets cold. The noodles are done when they look clear. Add more water to make it soupy. Sprinkle salt and ground pepper to taste. Garnish with green onions and serve hot. Enjoy!

Note: May eat with soup crackers or pandesal (Filipino rolls).

**Lumpia (Egg Rolls)**

Ingredients

1 lb. ground pork (lean)

1 medium onion, chopped finely

½ cup finely chopped carrots

½ cup water chestnuts, finely chopped

¼ teaspoon ground black pepper

1 tsp salt

1 tsp garlic powder

1 tsp soy sauce

30 lumpia wrappers, cut in half

2 cups vegetable oil for frying

Sweet and sour dipping sauce

Directions

1. Combine all ingredients in a bowl. Mix thoroughly.

2. Place two tablespoons of the filling at one end of the wrapper. Fold the sides along the length of the filling over the filling, tuck in both ends, and roll neatly. Keep the roll tight as you assemble. Moisten the other side of the wrapper with water to seal the edge. Cover the rolls with plastic wrap to retain moisture.

3. Heat a heavy skillet over medium heat, add oil to 1/2 inch depth, and heat for about 2 minutes. Then slide 3 or 4 egg rolls into the oil (if the skillet is big enough, you can fry up to 6-7 egg rolls at a time).

4. Fry for about three to four minutes, until all sides are golden brown. Drain on paper towels.

5. Cut in half or serve as is with sweet and sour dipping sauce.