
Barrio Fiesta

With Shee Pagsuyoin and Mary Lim



Maja Blanca (Coconut Pudding)

Ingredients:

- 3 cans coconut milk (400 ml)
- 1 can evaporated milk (370 ml)
- 1 cup white sugar
- 1 cup cornstarch
- 1 can corn kernel (300g)

Combine 1.5 cans of coconut milk, evaporated milk, sugar, and corn kernels in a saucepan over medium heat. Stir until sugar is completely dissolved. While waiting for it to boil, dissolve cornstarch in another 1.5 cans of coconut milk. Add into boiling mixture until fully thickened, stirring occasionally. Pour into a dish, and set aside to cool.

Lumpiang Sariwa (Fresh Spring Rolls)

Ingredients:

- 2-3 medium carrots, grated
- 1 lb mung bean sprouts
- ¼ lb sugar snap peas, slice into thin strips
- 1 extra firm tofu, slice into thin strips

½ lb ground pork
2 tbsps cooking oil
4 cloves garlic, minced
1 medium onion, chopped
salt
pepper
peanut powder/ ground peanut
sugar

8 tbsps oyster sauce
4 tbsps meat broth or water
4 tsps light soy sauce
3 tsps sugar

spring roll wrapper

Filling:

Heat cooking oil in a frying pan. Saute garlic and onions. Stir fry ground pork. When pork starts to turn brown, add in vegetables, starting with carrots, sugar snap peas, tofu and mung bean sprouts. Simmer until crisp tender. Add salt and pepper to season. Transfer to a strainer. Drain and let cool.

Mix peanut powder and sugar, then set aside.

Sauce:

In a small bowl, combine the oyster sauce, meat broth or water, soy sauce and sugar.

Wrapping:

Spread a teaspoon of peanut powder mix on the wrapper. Spoon 3 tablespoons of filling over peanut spread. Roll to seal. Serve with sauce.

Embutido (Filipino-style meatloaf)

Ingredients:

1 lb. ground pork
½ cup finely chopped carrots
¼ cup finely chopped onions
¼ cup finely chopped garlic
1/3 cup sweet pickle relish
¼ cup raisins
2 whole eggs
4 Tbsp soy sauce
pepper, to taste
slices (wedges) of hard-cooked eggs
slices (wedges) of Vienna sausage
aluminum foil, 10" x 12" sizes

Prepare a steamer and set aside. Alternatively, prepare a baking pan and a wire rack and preheat oven to 350°F.

In a bowl, combine all the ingredients and mix until well blended. Divide the mixture into 2 to 4 portions (depending on how many you want to make). Spread and flatten the mixture onto the center of each foil. Line up wedges of egg and Vienna sausages at the center of each mixture. Roll the aluminum foil into a tightly packed log about 1" to 2" in diameter, sealing on both ends with the foil. Repeat procedure with the remaining pork mixture.

Place the embutido in a steamer and steam for an hour. Alternatively, place embutido in a wire rack on a baking pan, half filled with hot water. Cover with aluminum foil (Be sure the steam will not escape). Steam-bake for an hour. Remove from the oven. Let it cool and slice into rings. Serve with your favorite catsup or sauces.

Pancit

Ingredients:

- 1 (8 ounce) package vermicelli noodles
- 2 cups chicken strips
- ½ cup minced onions
- ½ cup minced garlic
- 1 cup shrimp, peeled and deveined
- 1 cup calamari, cut into bite-size pieces
- 1/2 medium head cabbage, shredded
- 2 carrots, julienned
- 1 cup beans, sliced thinly
- 1/2 cup soy sauce
- ground black pepper to taste
- 2 green onions, chopped into 1/8-inch pieces

Place the rice noodles in a large bowl, and cover with warm water. When soft, cut into 4 inch lengths, drain, and set aside.

Boil chicken strips in 2 cups water until tender. Remove chicken strips and set aside broth. In a skillet over medium heat, sauté the garlic and onion until translucent. Add the chicken, shrimp, and calamari. When shrimp changes color (about 5 minutes), add the vegetables and cook an additional 5 minutes. Add the chicken broth. Season with soy sauce and pepper. Add the vermicelli and cook for about 5 minutes. Sprinkle green onions on top.