

Recipes from my grandmother's kitchen

Sweet and sour fish

fried fish

1 can pineapple bits

1 medium onion, sliced

1 tomato, sliced

1 red bell pepper, sliced

½ cup sweet rice flour (for thickening)

Put pineapple juice (not bits) and flour into medium saucepan. Bring to boil.

Whisk until thick. Turn off heat, then add remaining ingredients. Pour over fried fish.

Wanton

1 medium onion, chopped

1 lb. ground pork

1 lb. ground beef

2 stalk celery, chopped

2 carrots, chopped

2 eggs

dash of garlic salt, to taste

1 pkg. wonton wrappers

Hand-mix ingredients except wrappers in medium bowl. Put half a tablespoon into center of wrapper, fold over, and seal with water. Fry until golden brown, turning once.

Lumpia shanghai (meat), tagalog (vegetable)

1 medium onion, chopped

1 lb. ground pork

1 lb. ground beef

2 stalks celery, chopped

2 carrots, chopped

2 eggs

dash of (garlic) salt, to taste

2 pkgs. lumpia wrappers

2 chopped potatoes (tagalog)

Shanghai: Spread ½ tablespoon filling in line near one end of wrapper. Tightly roll. Seal edge with water. Fry until golden brown, cut in half.

Tagalog: Spread 1 tablespoon filling in line near one end of wrapper. Tightly roll once, fold in edges, and continue rolling tightly. Seal edge with water. Fry until golden brown.

Adobo

1 head of garlic, minced
equal parts soy sauce, vinegar (at least 1 cup)
salt and pepper to taste
3-4 bay leaves
2-3 lbs. chicken (wings, thighs, drumsticks, etc.)

Marinate all ingredients in pot together for half an hour or so. Brown garlic and return to pot. Cover and bring to a boil, then let simmer for 45 minutes, taking care to keep the liquid level near the top of the chicken.

Baked salmon with filling

1 fresh salmon
½ onion, chopped
1 tomato, chopped
salt and pepper
light mayo
1 packet onion soup mix

Preheat oven to 350 degrees F. combine onion, tomato, salt, and pepper. Clean fish, stuff with mixture. Mix light mayo with onion soup mix and spread on top of fish. Bake for half an hour.

Bilo-bilo

1 pkg. Sweet rice flour balls
4 cooking bananas (plantains)
1 pkg. ube (purple yams)
1 pkg. Yucca
1 can jackfruit
3 cans coconut milk

Cube ube, yucca, and bananas into 1-inch cubes. Boil ube until soft. Boil coconut milk. Add all ingredients, boil. Add sugar to taste, cool.

Kare-kare

1-2 lbs. beef or pork
2 onions
1 packet kare-kare mix
½ cup rice flour (for thickening)
vegetables
peanut butter

Boil meat with onions. Add kare-kare mix. Add water to rice flour, then brown the mixture. Combine browned rice flour with kare-kare and add peanut butter and vegetables to taste.