

Pork Sinigang (Sinigang Na Baboy)

INGREDIENTS

- 2 pounds pork spare ribs, cut into 2-inch pieces (optional)
- 8 cups water
- 2 large tomatoes, quartered
- 1 medium onion, peeled and quartered
- 2 tablespoons fish sauce
- 1 eggplant, ends trimmed and sliced to 1/2-inch thick half-rounds
- 1 tamarind base powder
- salt and pepper to taste
- 1 bunch bok choy, ends trimmed and separated into leaves
- 1 daikon, peeled and cut into 1cm disks
- 3 potatoes quartered

INSTRUCTIONS

1. In an pressure cooker, combine pork and enough water to cover by an inch. Secure the lid and close the vent. Select “manual” or “pressure cook”. Cook it on high for 25 minutes. Once done, release the steam by opening the are vent. Careful as it will be very hot!
 - a. If you do not have a pressure cooker, you can boil the pork for 2 hours covered with the pot’s lid. Make sure to skim off the scum that would float to the top with a flat colindor.
2. Transfer all your contents into a large pot and bring it to a boil on high heat.
3. Add your tamarind packet mix to the pot and stir until completely dissolved. After add in the fish sauce and stir.
4. Add in your onion, potatoes, daikon, and tomatoes and cook for 25 minutes. Stir occasionally.
5. Add in your eggplant and mix it into the stew. Cover the pot for 3 minutes to fully cook the eggplant.
6. Add long beans. Continue to cook for about 2 minutes
7. Finally, add in the bok choy and continue to cook for about 1 minute. Serve hot and enjoy!