Inun-unan

- 1 sachet (18 g) DEL MONTE Sandosenang Sarap All-in-One Seasoning
- 1/4 cup DEL MONTE Red Cane Vinegar
- 30 g ginger with peel, sliced
- 50 g (4 pcs) kamias, sliced
- 350 g (3 slices) tanigue
- 1 pc sili espada
- 1 tbsp cooking oil

1. Combine DEL MONTE Sandosenang Sarap All-in-One Seasoning, DEL MONTE Red Cane Vinegar and 1/3 cup water. Mix well.
2. Add luya, kamias, fish and sili. Simmer for 5 minutes or until fish is almost cooked. Add oil and ¼ tsp iodized fine salt (or ¾ tsp iodized rock salt). Simmer for another 5 minutes.

Makes 6 servings.