



## ***Kinilaw***

- 1/2 kg fish flesh
  - 4 tbsp DEL MONTE Red Cane Vinegar
  - 1 tsp calamansi juice
  - 1 sachet (18 g) DEL MONTE Sandosenang Sarap All-in-One Seasoning
  - 20 g ginger, diced or chopped
  - 2 pcs siling espada, sliced
  - 1 tbsp coconut milk (gata)
1. Wash fish and slice into cubes. Drain. Marinate fish in 2 tbsp DEL MONTE Red Cane Vinegar and calamansi for 5 minutes then lightly squeeze. Set aside.
  2. Combine remaining DEL MONTE Red Cane Vinegar, DEL MONTE Sandosenang Sarap All-in-One Seasoning and ginger in a non-metallic bowl. Mix well.
  3. Add ½ tsp iodized fine salt (or ½ tsp iodized rock salt), sili and coconut milk. Chill until ready to serve.

**Makes 6 servings.**