



Balbacua

- 1.5 kg balbacua set (paa, balat, mukha, buntot), skin part cut into wide rectangular strips
- 1 sachet (18 g) DEL MONTE Sandosenang Sarap All-in-One Seasoning
- 2 tbsp DEL MONTE Tomato Paste
- 1 tbsp peanut butter
- 2 tbsp tausi
- 2 pcs siling espada

* alternative to balbacua set: ½ kg skin and 1 kg beef knuckles

1. Simmer meat in 6 cups water until tender (about 1 hour and 15 min). Drain but reserve the stock.
2. Sauté DEL MONTE Sandosenang Sarap All-in-One Seasoning, DEL MONTE Tomato Paste and peanut butter in 1 tbsp oil. Add stock and 1/3 cup water. Bring to boil.
3. Add cooked meat, tausi and sili. Season with 1 tsp iodized fine salt (or 1 tbsp iodized rock salt). Simmer for 10-15 minutes over low heat.

Makes 8 servings.