



Humba

- 2 tbsp brown sugar
- 3 tbsp cooking oil
- 2 sachets (18 g each) DEL MONTE Sandosenang Sarap All-in-One Seasoning
- 1.1 kg pork pata, cut into large chunks
- 2 tbsp soy sauce
- 1 pouch (90 g) DEL MONTE Filipino Style Tomato Sauce
- 1 tbsp tausi
- 3 cloves star anise
- 1 pc siling espada

1. In a heavy bottomed casserole, melt sugar in oil. Add DEL MONTE Sandosenang Sarap All-in-One Seasoning and pata. Mix until meat is brown.
2. Add soy sauce, DEL MONTE Tomato Sauce, tausi, star anise and 1-1/2 cups water. Simmer until meat is tender (about 1 hr and 30 min).
Add siling haba.

Makes 6 servings.