



Pancit

Total yield : 6 Servings

Ingredients

- 1 x 8.8-ounce package Thai Vermicelli rice noodles
- 2 TBSP canola oil
- 1 lb. pork chops (about 4 chops), sliced into bite size pieces
- 1 yellow onion, diced
- 6 garlic cloves, minced
- 2 TBSP soy sauce
- 1 cup chicken stock
- 2 cups cabbage, shredded
- ½ cup carrots, sliced
- 3 green onions, diced
- Kosher salt to taste
- Cracked pepper to taste

Directions

1. Soak noodles according to package directions.
2. Heat oil in a work or large saute pan.
3. Add pork, yellow onion, garlic, and soy sauce. Cook 3-5 minutes or until pork is browned. Season to taste with salt and pepper.
4. Add chicken stock, cabbage, carrots, and green onions. Cook 3-5 minutes until vegetables have softened.
5. Add noodles to pork and vegetable mixture, and toss to combine.
6. Season to taste with salt and pepper.
7. Enjoy!



Chicken Adobo

Total yield: 4 servings

Ingredients

Chicken marinade:

- 750 grams boneless, skinless chicken thighs
- 3 garlic cloves, minced
- 1/3 cup soy sauce
- 1/3 cup + 2 TBSP white vinegar

- 3 bay leaves

Cooking:

- 2 TBSP canola oil
- 3 garlic cloves, minced
- 1 onion, diced
- 1 1/2 cups water

- 2 TBSP brown sugar
- 1 TBSP whole black pepper
- 2 green onions, sliced (for garnish)

Directions

1. Combine Chicken and Marinade ingredients in a bowl. Marinate for 20 minutes.
2. Heat 1 tbsp oil in a skillet over high heat. Remove chicken from marinade (reserve marinade) and place in the pan. Sear both sides until browned – about 1 minute on each side. Do not cook the chicken all the way through.
3. Remove chicken skillet and set aside.
4. Heat the remaining oil in skillet. Add garlic and onion, cook 1 1/2 minutes.
5. Add the reserved marinade, water, sugar and black pepper. Bring it to a simmer then turn heat down to medium high. Simmer 5 minutes.
6. Add chicken smooth side down. Simmer uncovered for 20 to 25 minutes (no need to stir), turning chicken at around 15 minutes, until the sauce reduces down to a thick jam-like syrup. If the sauce isn't thick enough, remove chicken onto a plate and let the sauce simmer by itself.
7. Coat chicken in glaze and serve.
8. Enjoy!



Caramel Bites

Total yield:

Ingredients

Dry:

- 2 TSP baking powder
- 2 cups powdered milk
- 4 cups plain flour

- 3 cups sugar

Wet:

- 2 cups melted butter
- 4 TSP vanilla

- 4 eggs

- 4 egg yolks

- 2 cans condensed milk

Directions

1. Heat oven to 320 degrees (cold oven is best).
2. Mix and sift all dry ingredients together.
3. Cut and fold wet ingredients with dry.
4. Bake for 30 – 40 minutes until brown.



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- 2 TBSP canola oil
- 1 lb. pork chops (about 4 chops), sliced into bite size pieces
- 1 yellow onion, diced
- 6 garlic cloves, minced
- 1 cup chicken stock
- 2 cups cabbage, shredded
- ½ cup carrots, sliced
- 3 green onions, diced
- Kosher salt to taste
- Cracked pepper to taste
- 750 grams boneless, skinless chicken thighs
- 3 garlic cloves, minced
- ⅓ cup soy sauce
- ⅓ cup + 2 TBSP white vinegar
- 3 bay leaves
- 1 onion, diced
- 2 TBSP brown sugar
- 1 TBSP whole black pepper
- 2 green onions, sliced (for garnish)
- 2 TSP baking powder
- 2 cups powdered milk
- 4 cups plain flour
- 3 cups sugar
- 2 cups melted butter
- 4 TSP vanilla
- 4 eggs
- 4 egg yolks
- 2 cans condensed milk