

UNMEAT BURGER BISTEK TAGALOG

Ingredients

1 pack	Unmeat Burger Patty, sliced in 8s.
1 tbsp	oil
1 head	garlic, minced
1 tsp	ground black pepper
¼ cup	soy sauce
½ cup	water
4 pcs	calamansi, juice
1 tbsp	sugar
1 tbsp	cornstarch, dissolved in 2 tbsp of water
1 pc, medium	white onion, sliced into rings
1 pc, medium	red onion, sliced into rings
1 pc	calamansi, juice to finish

Procedures

1. In a pan, heat the oil. Add the garlic and ground black pepper and let it toast for 1-2 minutes. Add the thawed Unmeat Burger slices. Let the garlic brown some more. Unmeat Burger patties should be a bit brown too.
2. Add the water, soy sauce, calamansi juice and sugar. Let it simmer. Slowly add the cornstarch slurry. Let the sauce simmer until it thickens. Adjust seasonings.
3. Turn off the heat and add the sliced onion rings and the calamansi juice. Serve warm with steamed rice and garlic bits.

Yield: 3-4 pax