

UNMEAT GINILING SISIG

Ingredients

1 pack	Unmeat Giniling
½ cup	unsweetened pineapple juice
1 pc	dried bay leaf
1 tsp	ground black pepper
1 tsp	Knorr liquid seasoning
1 tbsp	oil
1 pc	medium red onion
1 pc	green sili, chopped
2-3 pcs	rehydrated tenga ng daga, sliced
1 pc	tofu block, cubed then fried
1 tsp	salt
½ tsp	ground black pepper
½ cup	vegan mayonnaise
1 tbsp	knorr seasoning
1 pack	vegan chicharron, crumbled

Procedures

1. In a saute pan, boil together Unmeat Giniling, unsweetened pineapple juice, bay leaf, ground black pepper and 1 tsp. Knorr liquid seasoning. Simmer until almost dry.
2. Add oil to the pan and add the onion and sliced chilis. Saute for 2 – 3 minutes. Add the tenga ng daga, and half the fried tofu cubes. Saute for another 2-3 minutes. Set aside.
3. In a bowl, mix together the vegan mayonnaise and Knorr seasoning. Place in a squeeze bottle or ziplock bag.
4. On a clean serving plate, place the cooked Unmeat Giniling sisig. Top with the remaining tofu cubes, crushed vegan chicharron and drizzle with the vegan mayo – Knorr dressing. Serve with a side of calamansi.

Yield: 3-4 px