



Classic Menudo With Raisins Recipe (Party)

Preparation Time	15
Cooking Time	60
Serving Size	30

Ingredients:

- 3/4 cup oil
- 1/2 cup garlic, crushed
- 3/4 cup onion, red, sliced
- 1 1/4 kgs pork, pigue, cut into cubes
- 3 cups water
- 6 pcs bay leaf/laurel leaf
- 1 Tbsp salt
- 1/2 Tbsp pepper, black
- 600 g pork liver, cut into cubes
- 3 cups potato, cut into cubes
- 3 cups carrot, cut into cubes
- 2 cups garbanzos, cooked
- 1 pouch DEL MONTE Original Style Tomato Sauce (1kg)
- 1 pouch DEL MONTE Original Style Tomato Sauce (200g)
- 3/4 cup raisins
- 1 1/2 cups bell pepper, green, cut into cubes
- 1 1/2 cups bell pepper, red, cut into cubes

Preparation:

1. Sauté garlic, onion and pork for 3 minutes. Add water, laurel, salt and pepper. Bring to a boil then simmer over medium heat for 20 - 30 minutes.
2. Add liver, potato, carrot, garbanzos and DEL MONTE Original Style Tomato Sauce. Simmer for 20 minutes. Add raisins and bell peppers. Simmer for another 3 minutes.

Chef's Tip

Be sure to cut the vegetables into uniformly sized pieces so that they cook the same time.

Lusog Notes

Vitamin A is important for normal vision and healthy skin as well as for protection from infections. This Classic Menudo With Raisins dish is high in vitamin A and it is also a source of iron that is needed for normal metabolism.

Cooking Skills Needed

- Sautéing
- Simmering
- Slicing

Cooking Tools

- Measuring Cups
- Pot

- Chopping Board
- Measuring Spoon
- Spatula

© Copyright 2024 Del Monte Phillipines, Inc.