



## Pork Piña Hamonado Recipe (Party)

---

<b>Preparation Time</b>	<b>30</b>
<b>Cooking Time</b>	<b>545</b>
<b>Serving Size</b>	<b>30</b>

### Ingredients:

- 2 1/2 cups sugar, white
- 1 1/8 Tbsp salt
- 2 1/2 kg pork pigue, sliced thinly (tapa style) into 1 pile
- 250 g bacon, sliced into 4 strips
- 5 pcs carrot, sliced into 6 strips
- 5 pcs whole pickle, cut into 6 strips
- 5 cans DEL MONTE Pineapple Chunks (227g), drained, reserve syrup
- 5 cans DEL MONTE 100% Pineapple Juice with Vitamins A, C & E (240ml)
- 2 1/2 cups oil, for frying
- 1/3 cup cornstarch, dissolved in 1/3 cup water

### Preparation:

1. Combine sugar and salt. Rub mixture into pork. Spread pork and alternately arrange slices of bacon, carrot, pickles, and DEL MONTE Pineapple Chunks. Roll and tie firmly with butcher's twine or crocheting thread.
2. Marinate pork in DEL MONTE 100% Pineapple Juice with ACE and reserved pineapple syrup overnight in the refrigerator. Drain and reserve marinade.
3. Heat oil. Fry the pork rolls and brown all sides.
4. Combine meat with marinade in pan. Cover and simmer meat for 30 minutes or until meat is tender. Turn meat occasionally. Remove rolls. For sauce, add cornstarch and simmer broth with continuous stirring until desired thickness.
5. Remove thread from meat then slice. Set aside. Pour sauce over meat.

### Chef's Tip

Rubbing the pork with salt and sugar helps to cure the meat like ham. With the overnight marination with pineapple juice and syrup, the pork sits in a brine which helps add flavor and at the same time preserves the meat.

### Lusog Notes

This dish is rich in vitamin A that helps maintain healthy vision and skin. It is also a source of vitamin B1 that plays a role in muscle contraction.

### Cooking Skills Needed

- Frying
- Mixing
- Simmering

## Cooking Tools

- Chopping Board
- Measuring Cups
- Pot
- Crocheting Thread
- Measuring Spoon
- Spatula