

Caldereta

Item: Mini Braiser Pan



INGREDIENTS:

- Pork / Beef (cut in serving pieces)
- Minced garlic
- Onions (sliced)
- Soy sauce
- Lea & Perrins Worcestershire
- Tomato sauce
- Pickle relish
- Red or green pepper, cut into strips
- Bay leaf
- Dash of hot sauce
- Liver spread

INSTRUCTIONS:

- Combine all the ingredients except liver spread. Put to medium heat.
- Once you hear the vapor valve, set to low. Pour liver spread. Cover and cook for 30 - 40 minutes.
- Transfer to a serving plate. Serve.
- Share and enjoy!



Pesang Isda

Item: MP5

INGREDIENTS:

- 1 pompano, cut-up
- 5 cloves garlic, crushed
- 1 small red onion, sliced
- 2 thumb size ginger knobs
- 1 tbsp fish sauce (optional)
- ½ tsp whole peppercorns
- 2 pcs. Chayote squash, cut in wedges
- 3 med sized bokchoy
- 1 bunch green onion, chopped
- 1 cup rice water (hugas-bigas) or vegetable broth



INSTRUCTIONS:

- Start with a cold MP5
- Dump garlic, onion, ginger in the MP5
- Add the fish
- Layer chayote and bokchoy.
- Add whole peppercorns, fish sauce (optional)
- Pour in rice water or vegetable broth
- Cover and set temperature to 350 degrees
- Once vapo-valve starts clicking, lower temperature down to 275 degrees for 10 minutes.
- Once cooked, top with chopped green onions.
- Serve with ginisang miso. (recipe follows)



Ginisang Miso

Item: 10" Gourmet Skillet



INGREDIENTS:

- ½ c yellow miso
- 1 clove garlic, crushed
- ½ med onion, sliced
- 1 med tomato, sliced
- 1 tbsp avocado oil (or any mild tasting oil)
- 1 tbsp fish sauce (optional)

INSTRUCTIONS:

- Preheat 10" gourmet skillet to medium heat
- Add 1 tbsp avocado oil
- Saute garlic, onion and tomato until softened
- Add miso, cover and reduce heat to medium low.
- Once vapo-valve clicks, cook for 5 minutes.
- Serve as a side dish to pesang isda.

Simple Shrimp Pasta

Item: 5 Qt. Wok



INGREDIENTS:

- 12 oz Spaghetti
- 1 small pack Cherry Tomatoes
- 1 cup Olive oil
- 2 tsp dried Oregano leaves
- 1 tsp Crushed Red Pepper
- 1 tbsp Minced garlic
- 1 tsp Salt
- 1 pack Frozen Shrimp

INSTRUCTIONS:

- In a large pot of boiling water, cook Spaghetti noodles according to package directions until al dente. Drain and set aside
- .Pre-heat the 5 qts wok over medium-heat and when ready, pour all the ingredients except for the Spaghetti noodles (olive oil, cherry tomatoes, minced garlic, oregano leaves, red crushed pepper, salt and the frozen shrimp).
- Cover and let it cook.
- When the vapo-valve start clicking, uncover then add the Spaghetti noodles. Cover and cook for 3-5 in low heat.
- Mix well then serve.



Puto Biñan

Item: 11" Skillet with Cover



INGREDIENTS:

- 1 box puto mix
- 1 can coconut milk
- ½ stick butter, softened
- ½ c brown sugar
- 3 eggs
- 1 tsp anise seed powder
- 2 salted eggs, sliced
- ½ c grated cheddar cheese
- Banana leaves

INSTRUCTIONS:

- Pour puto mix, coconut milk,
- brown sugar, butter and anise seed powder into a bowl
- Add eggs and mix well
- Line the skillet with a layer
- of banana leaves
- Pour into the skillet and
- spread evenly
- Top with sliced salted eggs and
- grated cheese
- Set on stove-top on medium-low
- heat for 20-25 minutes



Fresh Cucumber and Mango Salad with Lime Dressing

Items: Salad Bowl & Saladmaster Machine

INGREDIENTS:

- English Cucumber (Cone # 2)
- Sliced mangoes
- Red Onion
(a quarter and thin sliced)
- 3 Scallions
- Cherry Tomatoes
- Cilantro

Lime Dressing:

- 1 Fresh Lime
- 2 Tbsp Rice Vinegar
- 2 Tbsp Fish Sauce
- 2 Tbsp oil
- 2 Tbsp honey
- 1 tsp Crushed Red Pepper
- 2 Tbsp honey
- 1 tsp Crushed Red Pepper



INSTRUCTIONS:

- In a small bowl, mix together the lime dressing: fresh lime, rice vinegar, fish sauce, oil, honey and crushed red pepper. Set Aside
- Slice cucumber using Cone #2.
- Slice Mangoes and onion.
- In a large bowl, combine cucumbers, mangoes, onions, scallions, cherry tomatoes and cilantro
- Pour lime dressing over salad mixture and toss to coat.

