

Capampangan Delights

Tocino & Longganisa

Items:

Saladmaster Bowl

EOC



INGREDIENTS:

- 3 lbs of Ground Meat
- Pork Butt & Chicken thighs boneless (for Tocino)
- 1 cup of brown sugar
- 1 Tbsp Salt
- 1/2 Tbsp black pepper
- 1 Tbsp garlic powder or fresh crashed garlic
- 1/2 cup Mother's Best BBQ Marinade

INSTRUCTIONS:

- Mix all ingredients
- Pour the combined ingredients in your meat
- Mix it well until the ingredients is absorbed by the meat
- Chill it in your refrigerator for 3 hours or overnight and ready to cook

continuation...

INSTRUCTIONS:

- Using your EOC, set it at 400°F
- Spray it with Pam
- Put your meat and cover it
- When the vapo valve starts clicking, lower the temperature to 325°F and crack it open for 15 minutes.



Persian Cucumber Salad

Items: Salad Bowl & Saladmaster Machine

INGREDIENTS:

- 1 English cucumber (Cone #3)
- 1 Tomato, diced
- 2-3 Radishes (Cone #2)
- 1/4 Green cabbage (Cone #3)
- 1/4 Purple cabbage (Cone #3)
- 1/2 Red onion (Cone #2)
- 1-2 Tbsp Fresh mint, pinched from stem and minced fine
- 1-2 Tbsp Fresh basil, pinched from stem and minced fine
- 1/2 - 1 Tbsp Fresh parsley, pinched from the stem and minced fine
- Feta cheese block (plain unseasoned) or crumbled
- Lemon zest (Cone #1)
- Lemon juice (Cone #1)
- 1/3 cup Olive Oil mayonnaise (or plain, light yogurt)
- 1-2 Tbsp Red wine or balsamic vinegar
- Pinch of Kosher salt
- Black pepper, to taste



INSTRUCTIONS:

- Chill 3.5 qt Double Walled Bowl in the freezer for approximately 5-7 minutes, remove and place under Saladmaster Machine cone.
- Cut English cucumber and both cabbages on Cone #3 into bowl.
- Cut radishes and red onion on Cone #2 into bowl.
- Add diced tomato, herbs, black pepper, and salt. Toss gently.
- Zest lemon and then juice, using Cone #1. Add mayonnaise (or yogurt) and vinegar. Toss gently to coat. Break feta block over all and toss very gently.
- Serve and enjoy!



Seafood Treasure of the Sea Curry with Tofu

Item: Limited Edition Mini Braiser Pan



INGREDIENTS:

- 1 lb. Tuna meat, cut in chunks
- 1 lb. of Mussels meat
- 1 lb. Shrimp
- 1 onion, chopped
- 1 Tbsp. of chopped ginger
- 1 Tbsp. of fresh garlic
- 1 cup baby potatoes, cut in half
- 1 cup peas and carrots
- 1 cup cauliflower, cut in cubes
- 1 cup Chicken or vegetable broth
- 1 can of coconut milk
- 1 box of mix vegetable curry

INSTRUCTIONS:

- Combine all ingredients together
- Set it on medium, when vapo valve starts clicking turn it to low for 15 minutes.
- Enjoy it with Steamed Rice or Pita Bread.



Baked Salmon

Item:

Oval Baking Dish

Saladmaster Machine

Limited Edition Mini Braiser Pan



INGREDIENTS:

- Salmon Fillet
- 4 cloves garlic, minced
- Dash of pepper- 6-10 pcs calamansi or 1/2 lemon juice
- Mixed Vegetables (Corn, Carrots & Green Peas)

For the toppings:

- 1/2 cup mayonnaise
- 1/4 cup parmesan cheese (Cone #1)
- 1/4 cup cheddar cheese (Cone #1)
- 1/4 cup mozzarella cheese (Cone #1)
- 3-4 cloves minced garlic

INSTRUCTIONS:

- Place salmon in oval baking dish
- Marinate with minced garlic, salt, pepper, calamansi or lemon juice. Marinate for 30 mins to 1 hour
- For the toppings: Mix together the mayo, garlic, parmesan & cheddar cheese. Set aside
- After 30 minutes to 1 hour, remove excess liquid from marinated salmon. Tap salmon with kitchen towel to dry..
- Spread toppings on salmon evenly.
- Set mini braiser pan to medium heat Bake salmon for 30 minutes or until toppings is lightly brown or bake in oven 375' for 30 minutes.
- Serve with corn, carrots & green peas.



Sisig Bangus with Tofu

Item:

EOC

10" Gourmet Skillet



INGREDIENTS:

- 2 pcs. boneless Tinapang Bangus
- 2 squares fried tofu
- 1 red onion, chopped
- 4 pcs. Thai peppers
- 2 pcs. sweet red peppers
- 10 pcs. of Calamansi or 1 lemon
- 1/4 cup of white vinegar or seasoned vinegar
- Salt and pepper to taste
- 1 tbsp. butter
- 1 tbsp. mayonnaise
- Chopped green onions for toppings

INSTRUCTIONS:

- Set your EOC to 400 degrees
- Put the bangus, cooked it for 20 minutes
- Remove the bangus meat from the skin and Do not discard the whole skin
- Combine all the ingredients
- Lay the bangus skin on the pre-heated 10" Gourmet Skillet, pour the sisig mixture on top and top it with chopped green onions.



Broccoli Salad

Items:

Salad Bowl

Saladmaster Machine

EOC



INGREDIENTS:

- 3-4 cups broccolli florets - this was about 1 heads of broccoli
- 1 cup sharp cheddar cheese (Cone #2)
- 1/2 cup crumbled bacon
- 1/2 cup chopped Pecans
- 1/3 cup red onion diced (Cone #3)
- 1 cup red grapes cut in half

DRESSING:

- 1/2 cup mayo
- 1/4 cup sour cream
- 1 1/2 Tbsp Apple cider Vinegar
- 2 Tbsp Honey
- 1/4 teaspoon salt
- 1/4 teaspoon pepper

INSTRUCTIONS:

- Use regular Bacon, cooked in EOC until crispy, then crumbled by hands. (Optional)
- Combine broccoli florets, cheddar cheese, bacon, red grapes, chopped pecans and onion in a large bowl.
- In a separate, small bowl, whisk together mayo, sour cream, vinegar, honey, salt, and pepper until smooth and well-combined.
- Pour dressing over broccoli combination and toss or stir well.
- Broccoli salad may be served immediately, but for best flavor refrigerate for at least one hour before serving. Make sure to toss broccoli salad thoroughly again before serving.



Bibingka

Items:

11" Skillet with cover



INGREDIENTS:

- 1 bag (1 lb.) Glutinous Rice Flour
- 1 can (12 fl. oz) Evaporated Milk
- 1 can (14 oz) Sweetened Condensed Milk
- 1 can (13.5 fl. oz) Coconut Milk
- 1 tbsp vanilla extract (optional)
- 4 tbsp melted butter
- 1 egg
- 1 cup grated cheese (reserve some for toppings)
- Banana leaves to cover the pan. (Optional)

INSTRUCTIONS:

- Line the 11" Skillet with banana leaves.
- Combine all the ingredients in a mixing bowl. Stir until well blended. Pour the bibingka batter into the prepared 11" skillet.
- Set the skillet on the stovetop on medium heat for 45 minutes.
- Sprinkle the remaining grated cheese on top of the bibingka when temperature is down to 5 minutes
- Serve warm or chilled with your favorite beverage.

