



Dinakdakan (Warek-warek)

Ingredients

- 1 kg Pork Cheek
- 100 g Pork, fresh, variety meats and by-products, brain, raw
- 2 tbsp MAGGI® Savor Chilimansi
- 2 tbsp Vegetable Oil
- 1 sachet MAGGI® Magic Sarap® 8g
- 0.25 tsp Peppercorn
- 2 pcs Red Onion
- 6 tsp Ginger
- 1 pc Green Finger Chili
- 2 pcs Red And Green Chili
- 4 pcs Calamansi Juice
- 2 tbsp Vinegar

Instruction

1. Simmer pork cheeks in water for 1hr. Strain and set aside to cool completely.
2. Simmer pig's brain in water for 10mins. Strain, mash and set aside
3. Cut into pork cheeks into 1-inch slices and coat with MAGGI® Savor Chilimansi. Preheat a clean grill and brush with oil. Grill pork over medium heat until golden brown. Remove and set aside.
4. Cut pork into strips and transfer on a mixing bowl. Season with MAGGI® Magic Sarap and pepper.
5. Add onion, ginger, green finger chili and red chili. Add calamansi juice and sukang Iloko and pig's brain. Mix well, transfer on a serving plate and serve.

Nutrition

Carbohydrates	21.04 g
Energy	1225.6 kcal
Fats	122.79 g
Protein	13.95 g

90 Minutes

6