

Filipino Meat Loaf Recipe

(Embutido)

Ingredients:

1 slice white bread with crust
60 ml fresh or evaporated milk
400 g ground pork
1 140 g tin Vienna sausage, chopped
2 pieces chorizo sausage, chopped
100 g raisins
200 ml sweet pickle relish
4 eggs
½ cup crushed pineapple
Salt and pepper to taste
Butter for greasing
4 hard-boiled eggs, sliced crosswise

Method:

Soak bread in milk for a few minutes. In a large mixing bowl, combine the bread, ground pork, sausage, chorizo, raisins, pickle relish, 4 eggs and crushed pineapple. Mix well by hand. Season with salt and pepper. Cut 4 pieces of foil about 30 x 45 cm. Brush butter on foil and spread about one quarter of the pork mixture on each foil. Arrange slices of hard-boiled egg on each pork mixture. Roll pork into a log, using the edge of the foil to help in the rolling process. Wrap tightly with the foil and seal the edges. Steam the pork rolls in a steamer about 40 minutes or until firm.

Note: The meat loaf can be cooked ahead and refrigerated. It can be served hot with rice or cold as filling for a sandwich. As it should be sliced before serving, you may want to chill it slightly so it does not crumble when cutting. After slicing, warm the embutido in the microwave or non-stick pan if desired.

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