

Filipino Pipi-An Recipe

(Chicken and Pork in Peanut Sauce)

Ingredients: Serves 6 - 8

1 whole chicken about 1.5 kg, skin, bones, excess fat removed and cut into large chunks
500 g pork, excess fat removed and cut into large chunks
125 g raw ham, diced
Salt and pepper to taste

Sauce:

½ cup uncooked rice
4 tablespoons lard or any cooking oil
1 teaspoon annatto seeds*
1 clove garlic, peeled and crushed
2 onions, peeled and finely chopped
2 tablespoons pork fat, diced
½ cup peanut butter
Salt to taste

Method:

Put chicken, pork and raw ham into a saucepan with just enough water to cover and season with salt and pepper. Bring to the boil, reduce heat and simmer until meat is tender.

To make the sauce:

Toast rice in a dry pan over low heat until golden, then grind to a powder in electric blender or pound with a mortar and pestle. Heat lard in a frying pan and fry annatto seeds or paprika powder or turmeric powder over low heat for 1 minute. Cover pan as seeds tend to spatter and jump. Remove seeds with a slotted spoon and discard. In the colored oil, fry the garlic, onions and pork fat until transparent, aromatic and golden brown. Mix ground rice with enough stock obtained from simmering the meat to make a smooth creamy texture and add to the frying pan with peanut butter. Cook until sauce boils, adding more liquid from the meat stock as necessary, heat meats through in this sauce and serve with rice.

***Annatto Seeds** - also called "achuete". These are small red seeds for coloring and flavoring Filipino food. Substitute paprika powder and turmeric powder in given amounts but have to be careful not to overdo it because the color is much redder (annatto seeds give an orange color).