

Grilled Marinated Pork Recipe

(Inihaw na Baboy)

Ingredients:

1 head garlic, cloves peeled and crushed
250 ml 7-Up or Sprite
100 g brown sugar
1 kg pork belly, sliced lengthwise about 2-cm wide

Dip:

1 head garlic, peeled and crushed
250 ml vinegar
125 ml soy sauce
Freshly ground pepper

Method:

Combine the garlic, 7-Up or Sprite, and brown sugar in a bowl. Add the pork, stir and marinate for 2 to 4 hours. When ready to cook, drain pork and discard the marinade. Heat grill to medium and grill pork, turning occasionally, until thoroughly cooked. To make the dip, combine garlic, vinegar and soy sauce. Season with pepper to taste. Serve the grilled pork with the dip and steamed white rice.

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