

## **Misu Tomato Sauce Recipe**

**(Filipino Recipe)**

### **Ingredients:**

#### **Serve as sauce for Pesa (Fish with Ginger) recipe**

2 tablespoons chopped pork fat  
2 cloves garlic, crushed  
1 medium onion, finely chopped  
2 tomatoes, peeled and chopped  
2 tablespoons red misu (salted bean curd paste)  
1 tablespoon vinegar  
¼ teaspoon ground black pepper

### **Method:**

Heat pork fat and fry garlic and onion until soft and golden. Add tomatoes, stir and cook to a pulp. Add all other ingredients, stir and simmer for a few minutes.

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