

## **Shrimp Paste Dip (Bagoong Guisado) Recipe**

**(Filipino Recipes)**

### **Ingredients:**

2 tablespoons oil  
4-5 cloves garlic, peeled and finely chopped  
¾ cup bagoong (shrimp paste)  
1 teaspoon white refined sugar  
2 tablespoons cane (or cider) vinegar  
1-2 siling labuyo (finger chilies), cut into ½cm pieces (optional)

### **Method:**

Heat oil in a frying pan for about 1 minute. Sauté garlic until fragrant and add bagoong and stir-fry for about 2-3 minutes. Add sugar and stir until mixture is smooth. Turn off heat. Blend in vinegar and add the chilies if desired. Serve with Kare-kare, Pinakbet and as a condiment for most rice meals.

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