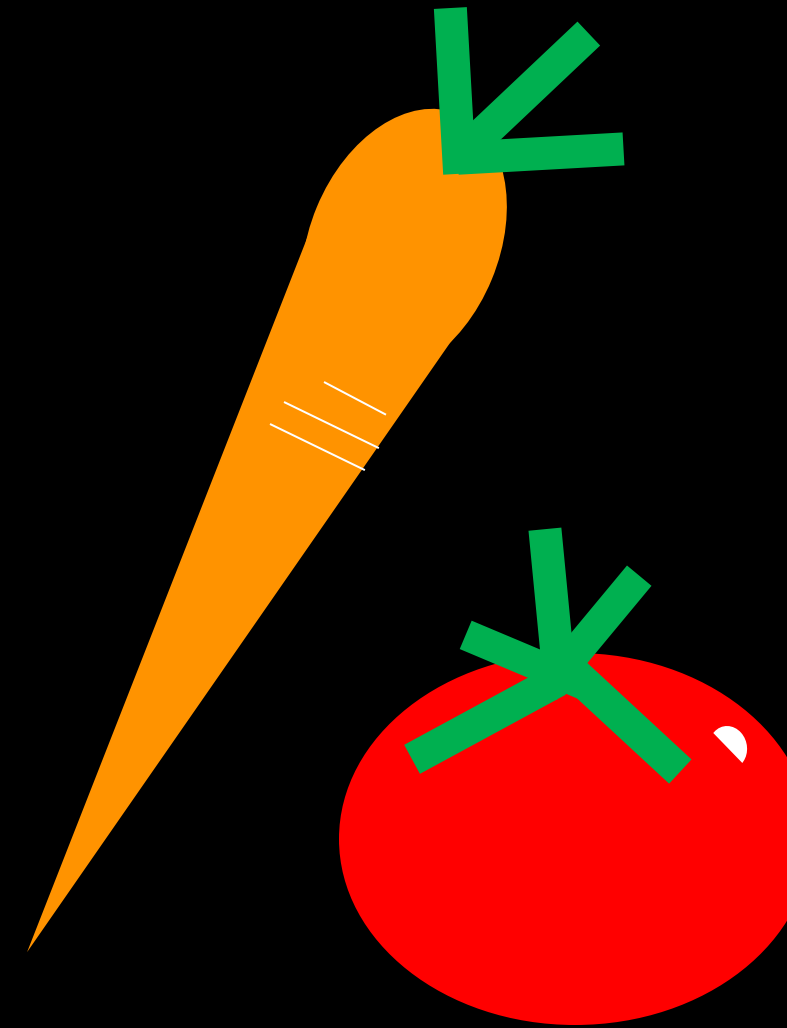
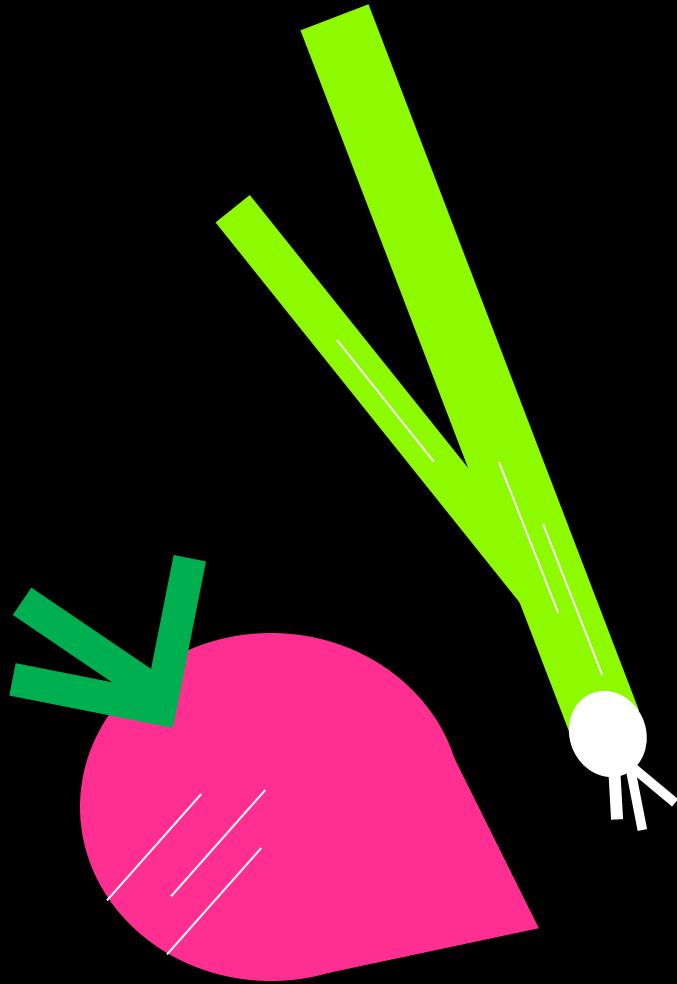


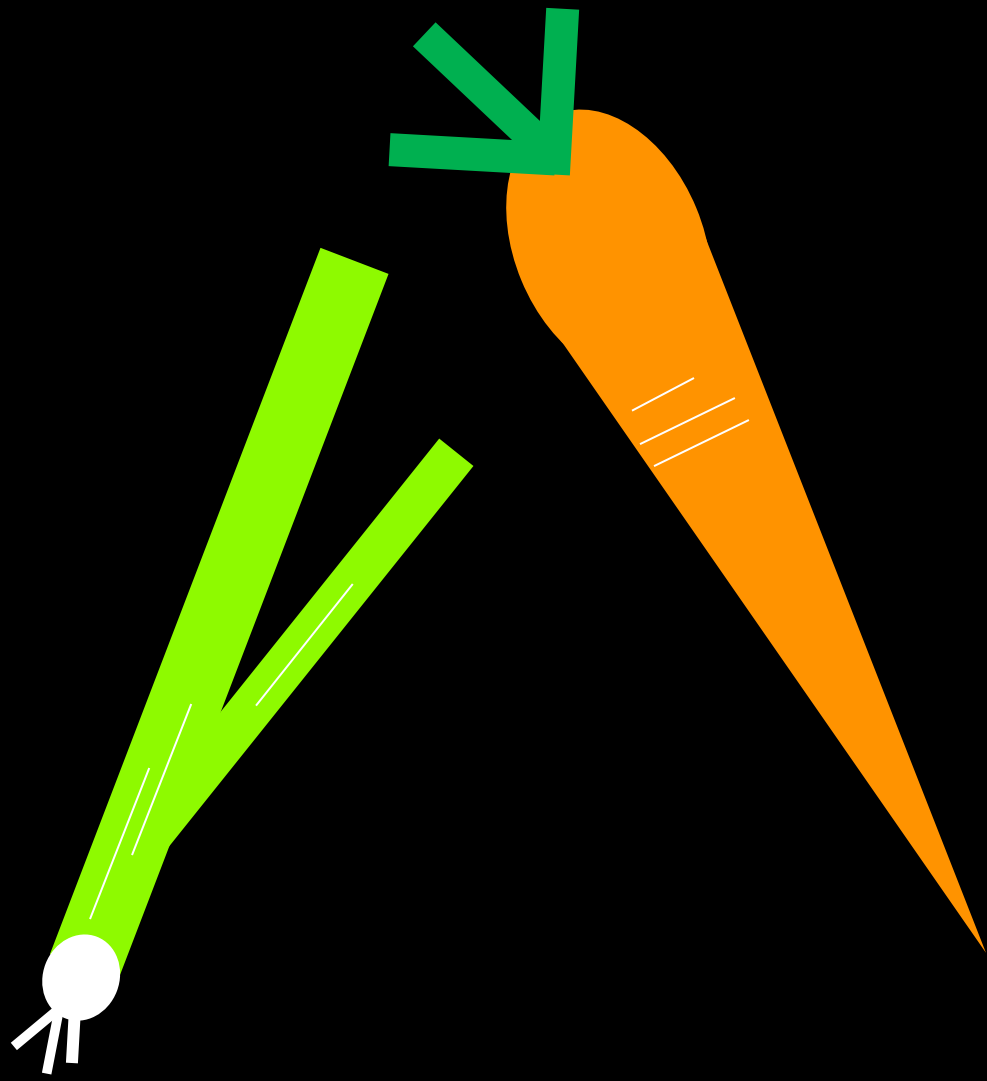
Gap Inc.

ASIA

Collective Cookbook



In celebration of Asian American and Pacific Islander Heritage Month 2020



Most of us spent this year's Asian American and Pacific Islander Heritage Month sheltering in place.

This has also meant, for many of us, that we're spending more time in the kitchen and eating out less. In the following pages, you'll find a collection of Gap Inc. ASIA members' favorite dishes that we hope you'll love as much as we do. You'll also see bookmarked in the top right corner, recommendations of Asian-owned restaurants as a show of support for some of the local businesses that have been hardest hit by the coronavirus crisis. Check out those recommendations for those nights when you just need someone else to do the cooking.

Enjoy!

SALABAT (GINGER HOT MILK TEA)

Christian Cabuay (Business Systems Analyst II & Chair of ASIA)

When I was a kid and was under the weather, my grandmother would make this for me. I remember not liking the way she made it because it was too spicy with large chunks of Ginger strips the thickness of French fries. My lola would make me chew on them for extra juice. Now that I'm older, I make it all the time with my personal twist as a spicy milk tea.

INGREDIENTS

- 1 qt. water
- 6 thick slices of ginger (about the size of fries)
- 3 tbsp. honey
- 1 tbsp. condensed milk (or coconut/soy/almond)
- Turmeric powder
- Cayenne pepper (optional)

DIRECTIONS

1. Boil water
2. Throw in the ginger
3. Pour in a mug or other cup
4. Mix in the honey to taste
5. Mix in condense milk
6. Sprinkle turmeric powder
7. Sprinkle of cayenne pepper if you dare



IPPUDO
San Francisco, CA
Try the arroz caldo, but get it with duck!



LUMPIANG SHANGHAI

Maria Febre (Director, Equality & Belonging)

A Filipino party is not complete without this yummy treat! As a young child, I remember my mom making lumpia wrapper from scratch. To make the wrapper paper thin, she would dip her hand in the batter and apply to the pan in a circular motion - without burning herself! It would cook quickly so all the kids helped stack them between wax paper. I'm a store-bought wrapper type of girl myself, but I do appreciate the effort my mom went through to make homemade wrappers.

INGREDIENTS

- 1 lb. ground pork
- 1/2 c. green onions, finely chopped
- 1 can (8 oz) water chestnuts, drained and finely chopped
- 1 medium carrot, peeled and grated
- 3 cloves garlic, peeled and minced
- 1 tbsp. soy sauce
- 1 tsp. salt
- 1/2 tsp. ground black pepper
- Lumpia or spring roll wrappers
- Canola oil

DIRECTIONS

1. In a bowl, mix ground pork, green onions, water chestnuts, carrots, garlic, soy sauce, salt, and pepper.
2. Separate wrappers into individual sheets and lay on a flat surface.
3. Spoon about 1 tablespoon of meat mixture on the lower end of the wrapper.
4. Fold the bottom of wrapper over filling, fold in the sides and continue to roll. Dab the edge with water to seal.
5. In a pan over medium heat, heat about 2-inch deep of oil. Add lumpia in batches and fry for about 3 to 4 minutes or until golden brown and crisp and meat is cooked through.
6. With tongs, remove from the oil and drain on a wire rack set over a baking sheet.
7. Serve immediately with sweet and sour sauce or banana ketchup.



THANH LONG
San Francisco, CA
Try the Garlic noodles!



TIL CHIKKI (SESAME CRISPS)

Mona Patel (IT Administrator IV)

This is one of my favorite snacks that I used to eat growing up. We made it frequently during auspicious occasions or events and, to this day, it reminds me of all my childhood memories. The festival of Uttarayan is celebrated across the country on January 14th. During this festival we make this Chikki and share it with friends and relatives.

INGREDIENTS

- $\frac{3}{4}$ c. sesame seeds (til)
- $\frac{3}{4}$ c. shredded jaggery (Gud)

DIRECTIONS

1. Take the sesame seeds/til in a strainer and wash them in running water
2. Once the til has been washed put them on dry cloth/kitchen towel to dry extra water.
3. Spread sesame seeds nicely in the cloth and let them dry out until they have little moisture left.
4. Once the til is semi dry just dry roast them in a flat non-stick pan until they start fluttering. This makes your til chikki soft and crunchy.
5. Heat a non-stick pan and place grated jaggery in it.
6. Add a tbsp of water. By doing this you have get time to roll chikki or else it will get hard soon.
7. Now slowly the jaggery will start to melt. Heat the jaggery on low flame.
8. Once the jaggery is melted, you will get lot of bubble coming. Stir continuously.
9. Stir until the bubble stops completely and the jaggery is soft. Add roasted sesame seeds
10. Combine well the roasted sesame seeds with jaggery while it is still hot.
11. Prepare a rolling board by applying ghee/clarified butter. Also apply some ghee on rolling pin to avoid chikki sticking to it. Take the mixture on rolling board which is greased with ghee.
12. Apply pressure to til gud spread and form a big round ball as shown in picture. Wet your hand with water to avoid it getting burned.
13. With the help of the rolling pin, roll as thin as you want.
14. After rolling make the cuts immediately so that you get the proper shape or else it will become hard. Til chikki is ready to eat. Enjoy!



DRIED CHICKEN PORK ADOBO

Wil Cuyco (Sr. Dir. Creative Services)

My lola used to make this whenever we visited her or if we went out of town. I remember us opening the back of the mini-van at a parking lot of our destination.. paper plates out heaping with rice and a ladle-ful of adobo. This is not a soupy saucy version of it. The juices are caramelized so the vinegar, soy sauce and garlic sticks to the meat. Filipino stews like this are always better the day after!

INGREDIENTS

- 1 lb. chicken thighs with skin and bones
- 1 lb. cubed sliced pork belly
- ¾ c. white vinegar
- 1 c. soy sauce (DO NOT USE Kikkoman)
- 1 bulb garlic, peeled and smashed
- 2-3 dried bay leaves
- 1 tbsp. of sugar
- Fresh cracked black pepper

DIRECTIONS

1. In a stock pot, sauté garlic in oil.
2. Once it starts getting golden and fragrant, add pork and brown on all sides (about 5 mins total).
3. Then brown the chicken on all sides. (You may have to remove the pork when you brown the chickens if your pot is not big enough to brown the meats together.)
4. Once all is browned, combine the meats back into the pot, add the vinegar and soy sauce, bay leaves, cracked black pepper, and sugar.
5. Cover and let it simmer in medium low fire for around 45 minutes.
6. Uncover, then drain the excess oil from the pot, then let remaining sauce reduce for about 5 minutes.



CHICKEN TINOLA

Wil Cuyco (Sr. Dir. Creative Services)

This is the ultimate comfort food for me. It brings me "back home" after travelling and comforts anyone when they are under the weather.

INGREDIENTS

- 1 lb. chicken thighs, with skin and bones
- 1 finger ginger, julienned (add as much if you want a stronger ginger flavor)
- 1 clove minced garlic
- 2 c. fresh spinach leaves
- ½ white or yellow onion, minced
- 1 tbsp. fish sauce
- 2 green papayas (or chayote squash) peeled, pit removed, sliced in quarters
- Cracked pepper, to taste
- 1 jalapeno pepper (optional)

DIRECTIONS

1. In a stock pot on medium heat, sauté onion, garlic and ginger in oil.
2. Once the ingredients have come semi transparent, pour fish sauce, cracked pepper and then add chicken and brown on all sides about 2-3 minutes.
3. Add green papaya, jalapeno and 6-8 cups of water.
4. At low flame, cover and bring to a slow boil (around 45 minutes).
5. Add spinach leaves and let boil for another 1 minute.
6. Taste broth and season with more fish sauce or pepper as needed.
7. Enjoy with piping hot steamed white rice.

Tips: For dipping sauce, take the jalapeño pepper out, slice it and add it in a small bowl with fish sauce and some squeezed lime. Also, its great to make a large pot of this dish and keep in the fridge; the flavors explode even more the day after.



Try the grilled bilao! Best eaten shared
- bring friends & family.

ISLA
San Bruno, CA

BOBA MILK TEA

Momoko Sato (Senior Designer)

It's boba! We began making this during the shelter-in-place and it has become the BEST thing about being home!! The recipe is by Emmymade and video is linked here: <https://youtu.be/5T8Vr9wpWnE>

INGREDIENTS

- 3 c. water
- 4 tsp. loose leaf black tea or a few tea bags of your favorite tea
- 1 c. boba, 5-minute instant type
- ¼ c. turbinado sugar (use the darkest sugar you can find!)
- ¼ c. water
- Condensed milk, as needed
- Whole milk as needed
- Ice

DIRECTIONS

1. Begin with making your tea concentrate. Bring 3 C. of water to a boil & add your tea. Reduce heat and allow tea to steep for 2 min. Strain tea and allow to cool.
2. Bring 4 C. of water to a rapid boil. Add 1. C of uncooked boba to the water. Boil for 5 minutes or until the pearls are chewy and not firm in the middle. Drain and rinse with cold water.
3. Make the simple syrup by dissolving 1/4 C. of sugar to 1/4 C. of boiling water.
4. Place the drained boba in the syrup and allow to soak at least 15 min. (The pearls can also be stored in the syrup in the refrigerator for a few days. Reheat them in microwave for 30 seconds for 1 serving to soften them up before adding milk & tea.)
5. To assemble add the soaked boba to the bottom of a glass, top with condensed milk, whole milk, ice, and tea.
6. Stir well and adjust flavors to your liking.

Makes 4-6 servings.

Tip: Follow the measurements carefully and enjoy the BEST BOBA ever!



310 EATERY
San Pablo, CA
Try the Traffic Jam Burger!



Gap Inc. EQUALITY & BELONGING

JAPCHAE (KOREAN STIR-FRIED NOODLES)

Amy Janke (Director, Talent & Workplace Insights)

Being a Wisconsin-raised Korean adoptee, Asian food was not very accessible, especially in the small rural town that I grew up in. I didn't really try Korean food until I visited by place of birth for the first-time last year. While I was there, I fell in love with Korean noodle dishes – particularly buckwheat noodles and this dish – Japchae. Below is my take on the popular Korean dish (edited a bit to be slightly healthier and spicier 😊).

INGREDIENTS

- 1 lb. meat (chicken or beef)
- 8 oz. potato starch noodles
- Vegetables of choice (mushrooms, onion, red pepper, carrots, baby spinach)
- Salt and pepper to taste
- 2 tbsp. cooking oil
- 1 tbsp. corn starch
- ¼ c. soy sauce + 1 tbsp. for meat
- 3 tbsp. honey (2 tbsp for sauce, 1 for noodles)
- 2 tbsp. toasted sesame oil (1 tbsp for sauce, 1 for noodles)
- 1 tsp. gochujang sauce
- 1-inch piece of ginger, peeled and minced
- 5 garlic cloves, peeled and minced
- Sesame seeds

DIRECTIONS

1. Prepare meat. Cut into bite size pieces and marinate with soy sauce and a generous amount of salt and pepper. Add cornstarch. Mix and let sit until ready to cook.
2. Prepare the sauce by mixing soy sauce, honey, sesame oil and Gochujang sauce.
3. Cook noodles. Transfer to a strainer and rinse with cold water to stop cooking. Set aside and toss with sesame oil, soy sauce and honey.
4. Cut vegetables into bite sized or matchstick sizes.
5. Stir fry meat over high heat with cooking oil. Cook through and transfer meat to a separate bowl.
6. In the same pan, lower the heat to medium and cook ginger and garlic for 30 seconds / till aromatic. Add carrots and cook for 2 minutes. Add rest of the veggies (except spinach) and cook on medium heat till they are soft.
7. Add 3 handfuls of baby spinach, meat and sauce to the pan.
8. Mix sauce well and cover for 5 minutes to set (on the lowest setting).
9. Serve meat and veggies on the bed of noodles that you set aside.
10. Add a generous amount of sesame seeds and enjoy!




NONG'S KHAO
MAN GAI
Portland, OR
Try the khao man gai
(chicken and rice)!



JAPCHAE

Julia Han (Associate, Knits & Outerwear – Banana Republic)

A staple food for large gatherings, celebrations, and memorial services, Japchae is a very heartfelt dish that reminds Korean-Americans of family and loved ones. It's often made in large quantities (think multiple gigantic platters) as a side dish to a larger feast. As I've missed being around my family during this time, I've come to crave Japchae more and have found a way to make it in a smaller quantity for myself to enjoy at home.

INGREDIENTS

- 1 large handful of Dried Korean glass noodles
- 1 bunch of spinach (with stems),
- 1/2 large carrot julienned
- 1/2 large onion cut into strips
- 1 large handful of fresh wood ear mushrooms, julienned
- 3 - 4 large cloves of garlic, minced
- Beef or pork, julienned (optional)
- Dark soy sauce
- White sugar
- Sesame oil
- Black pepper
- Olive oil

DIRECTIONS

1. Bloom glass noodles in warm water for at least 40 minutes.
2. In a separate bowl, marinate the meat with 1 large spoonful dark soy sauce, garlic, 2 small spoons sugar, drizzle of sesame oil, and a dash of black pepper.
3. Blanch spinach in salted water and immediately transfer to an ice water bath. After 10 minutes squeeze all excess water from spinach and mix with a pinch of salt and drizzle of sesame oil.
4. Drizzle olive oil in large sauté pan and add julienned onions, carrots, and mushroom. Sauté until slightly cooked and set aside in separate bowl.
5. In same pan, add marinated meat and fully cook. Set aside meat in separate bowl leaving liquid in pan.
6. Add bloated glass noodles to same pan and sauté using liquid left from cooking the meat.
7. Add back cooked vegetables and meat.
8. For sauce, combine 2 large spoonfuls of soy sauce, 1 large spoonful sesame oil, and 2 small spoonful sugar and mix well.
9. Drizzle sauce over noodles and sauté until well coated. Add more salt, sugar, sesame oil to taste.
10. Serve with a sprinkle of sesame seeds

Tip: Korean mom measurements are often done using a large wooden spoon, hence the "spoonful" measurements above. Use salt to taste if noodle sauce is lacking. Using too much soy sauce will make the noodles too dark in color.



MOOBONGRI
Oakland, CA

All their soups are particularly hearty and comforting. Personal favorites are the short rib soup and blood sausage soup!

BABOY NILAGA

Bernadette Cabalbag (Service Level Management IT Analyst)

This dish was a staple growing up as a kid. My grandmother, Segunda, and my mother, Sixta, would cook this during the cold months.

INGREDIENTS

- 2 lb. sliced baby back pork ribs
- 2 medium potatoes (cubed)
- ½ chopped cabbage
- 1 bunch bok choy
- 1 medium yellow onion
- 4 tbsp. fish sauce

DIRECTIONS

1. Pour approximately 10 cups of water into a pot and let boil.
2. Add sliced pork, fish sauce, ground black pepper, ribs, and let boil for 45 minutes.
3. Skim any fat that floats to the surface.
4. Add potatoes and let boil for 15 minutes.
5. Then add onions, bok choy, and cabbage.
6. Let simmer for 10min and serve.

Tip: Cook with the intent of love and it will always taste delicious :)



BEEF MECHADO

Lanae Roxas (Merchandise Coordinator, BR Specialty)
Recipe by Ramesis Roxas, my husband

This dish is a comfort food and a celebration food. My husband's Dad taught him to make it when he was 14 years old.

INGREDIENTS

- 3 lbs. Beef Chuck Roast
- 2 whole carrots
- 1 Red & 1 Green Bell Pepper
- Gold or Red potatoes - about 10
- 4 bay leaves
- 6 cloves of garlic
- 1 large red onion
- 1 tbsp. whole peppercorn
- 1 tbsp. of salt
- 1 small can of tomato paste
- 1 can of tomato sauce
- 4 tbsp. corn oil
- 3 cans/ 14.5 oz. of beef stock

DIRECTIONS

1. Heat up oil on medium heat, sauté garlic, add onions and cook until translucent.
2. Add beef cubes and peppercorn and cook for 3 minutes on high heat.
3. Add salt, bay leaves, beef stock, tomato paste, and tomato sauce. Bring it to a boil and stir.
4. Lower the heat so you only have small bubbles and let simmer covered for 30 - 45 minutes.
5. Stirring occasionally, check for meat to become tender.
6. Once it is, add potatoes and cook for 5 minutes.
7. Add carrots, cooking for 2 - 3 minutes until barely tender.
8. Finally, add bell peppers, turning off heat and let stand for 15 - 20 minutes before serving.
9. Add more salt and season to taste.
10. Serve over or with jasmine rice with fish sauce as a condiment on the side.



HALO HALO (FILIPINO SHAVE ICE)

Joy Leonardo (Senior Analyst, HR Operations)

Growing up in a large Filipino family, I always looked forward to our family functions filled with fun and delicious food. Halo Halo (translated as "mix-mix") is one of my favorite Filipino desserts, especially on hot summer days. It's refreshing and can be customized in so many different ways. This is how I like to prepare my halo halo.

INGREDIENTS

- 1/2 cup shaved ice
- 3 - 4 tbsp. evaporated milk
- 2 tbsp. sweet red mung beans
- 2 tbsp. sweet white beans
- 2 tbsp. nata de coco (coconut gel)
- 2 tbsp. macapuno (coconut strings)
- 1 tbsp. ube halaya (purple yam paste)
- 1 scoop of ube ice cream

DIRECTIONS

1. In a tall glass, layer the mung beans, white beans, nata de coco, macapuno, and ube halaya.
2. Add shaved ice (I like mine really icy).
3. Add evaporated milk.
4. Top with ube ice cream.
5. Using a long spoon, mix it all up and enjoy!

Tip: Feel free to add more of each ingredient to your liking!



LAO LARB

Julie Manivong (Sr. Financial Analyst)

Larb is a famous Lao cuisine consisting of your choice of meat (ground pork, beef or chicken) mixed in with greens & herbs. This dish, usually paired with sticky rice, is a staple in my house and because of its flavorful ingredients & simplicity became one of our household favorites to serve to guests.

INGREDIENTS

- 1 lb. of ground pork or chicken
- 1 shallot
- 2 stalks of green onion
- 1 handful cilantro
- 1 handful mint leaves
- 1 tbsp. sugar or palm sugar
- 3 limes
- 3 tbsp. fish sauce
- 2 - 3 tbsp. Thai chili flakes, to taste
- 1 tbsp. crushed roasted jasmine rice
- 1 tbsp. vegetable oil
- White or black pepper

DIRECTIONS

1. Season meat with the juice of one whole lime and a pinch of white or black pepper.
2. Mix ingredients together.
3. Slice your shallot, green onions, cilantro and mint. Set this aside.
4. Add vegetable oil in a frying pan on medium heat and add the meat & cook thoroughly until juices evaporate.
5. Next, add sugar and mix well.
6. In a mixing bowl add fish sauce and squeeze two limes.
7. Mix in the meat.
8. Add the prepared sliced and chopped vegetables, chili flakes and roasted jasmine rice.
9. Mix well and serve with sliced cucumber and sticky or jasmine rice.
10. To make the roasted jasmine rice, take the rice and add it to a frying pan over medium heat stirring constantly until it turns brown. Use a mortar to crush up the brown rice.



CHINESE CHICKEN SALAD

Eric Hanabusa (HR Analyst)

This was always one of my favorite dishes growing up.

INGREDIENTS

Dressing:

- 1 tsp. salt
- ½ tsp. pepper
- 2 tbsp. sugar
- 3 tbsp. vinegar
- ¼ c. sesame oil
- 1 tsp. MSG (optional)

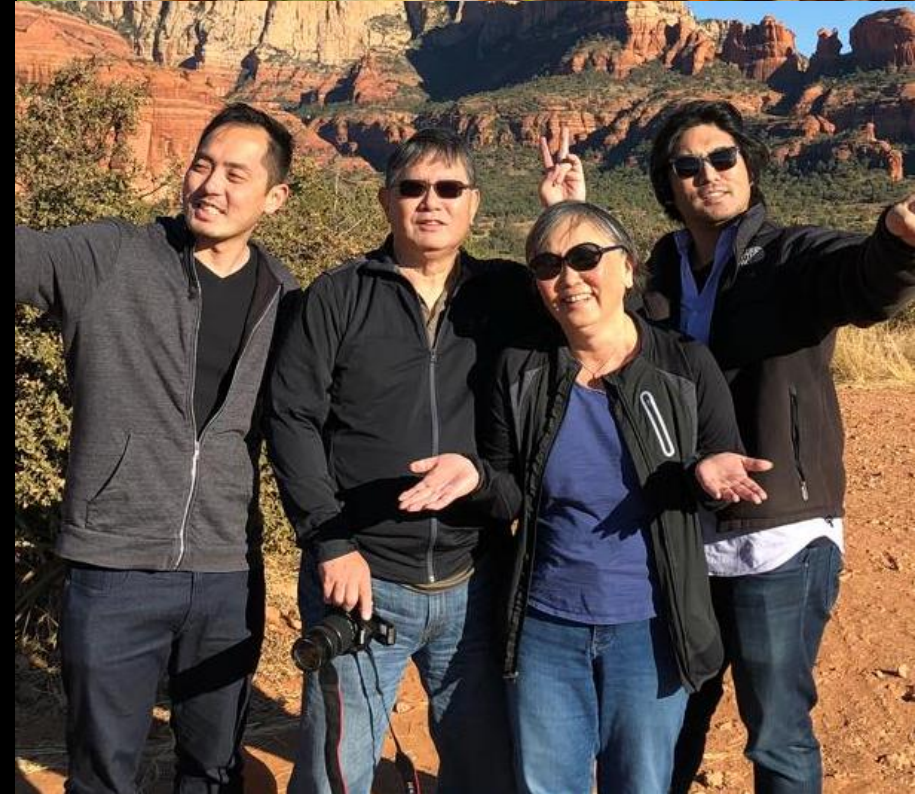
Salad:

- 4 oz. rice sticks, quickly deep fried
- 1 lb. or 2 c. shredded chicken
- 1 small head lettuce
- 4 green onions, chopped
- ½ c. sesame seeds
- 1 can mandarin oranges

DIRECTIONS

1. Mix dressing ingredients.
2. Toss salad ingredients together.
3. Serve

Tip: I would recommend doubling the dressing. Also, the MSG isn't really necessary.



GO KONG (CHINESE HERBAL SOUP)

Theresa Marcelo (Project Coordinator)

Growing up, my dad always cooked this Chinese herbal soup that he calls "Go Kong". It is an aromatic dish that is very nutritious, calming, and comforting once consumed. The smell that fills my entire kitchen when I cook this soup is simply amazing! The herbal aroma of it brings back a lot of memories about my dad and my childhood every time I cook it.

INGREDIENTS

- 1 lb. chicken wings
- 1 lb. beef shank, boneless, cut into small cubes
- 1 front pork feet with hock (request the butcher to cut it and take out the end part of the feet)
- 1 c. sea cucumber, cut into cubes
- 1 lb. beef tendon
- 1 c. small shitake mushrooms
- 1 small Japanese radish, cut into cubes
- 3 – 4 pcs. dried Chinese yam
- ½ c. wolfberry seeds/Goji berries
- 6 – 8 pcs. dried tofu (optional)
- 3 – 4 pcs. dried dates
- 3 – 4 pcs. Chinese angelica root
- ½ c. black moss/fat choy (optional) • 3 – 4 pcs. star anise
- 3 – 4 pcs. whole allspice
- 3 – 4 pcs. rhizoma ligustici
- ½ of 1 black Chinese tamarind pod (use less for lighter soup color)
- 1 – 2 Astragalus
- 1 tsp. ground black pepper
- 3 tbsp. pink salt

DIRECTIONS

1. Wash all the herbs and meat before cooking
2. Soak mushrooms in water to soften. After 15 minutes, throw the water away, squeeze and drain water from mushroom and soak again.
3. Boil beef tendon as this is the longest one to boil since they are really tough. Boil for about 75 - 90 mins. and add to soup for the last 10 - 15 minutes of simmering.
4. Bring a large pot of water to a boil. Add in the chicken, pork and beef. When you start seeing the dirt coming out, let it boil for another 5 minutes, discard the water and rinse the meat to get rid of the dirt.
5. Pour in 12 c. of water and let it boil.
6. Add in the pork hock and beef only.
7. Add salt and all the herbs except the goji berries. Let it boil for 45 - 60 mins.
8. Turn to low fire. Add chicken, tendon, radish, mushroom, and sea cucumber. Then boil for another 20 – 25 mins.
9. Taste and season with salt to your preference. If needed, add more water if you prefer it to be soupier.
10. Turn off heat and add the goji berries.
11. Can be eaten with rice or by itself.




**TIN'S TEAPOT
BISTRO**
Hayward, CA
Everything is a must-try. They also serve a lot of dim sum items.



Gap Inc. EQUALITY BELONGING

ROASTED MARROW BONES

Theresa Marcelo (Project Coordinator)

If you are not sure what I'm talking about, it is the part wherein if you buy beef or veal shanks with bone-in, it's that bone in the center of the meat with the fat in the middle of it. That's the one I'm talking about. In Philippines, it is very popular as we make them as soups most of the time. But this time I made it as an appetizer to be spread out on bread. It's kind of rich but so good with hot sauce and with it's herby and spicy flavor, perfect to match with your favorite drinks!

INGREDIENTS

- 5 lbs. bone marrow (9-10 pcs)
- 1 pinch rosemary powder or 1 fresh stem
- 1 pinch thyme powder or dried
- 1 pinch oregano powder or dried
- 1 pinch basil powder or dried
- A few pieces of basil or parsley, fresh for topping
- 1 tbsp. lemon
- ½ tsp. salt
- ¼ tsp. ground black pepper
- French Bread (sliced)

DIRECTIONS

1. Wash the bone marrow
2. Marinate in lemon and pepper and a pinch of salt
3. Put them on a roasting pan and cover with aluminum foil
4. Bake for 10 - 12 mins. at 350F
5. Uncover. (If you made the ozzo bucco, just scoop out some sauce and pour on top.) Put it back to broil for 3 - 4 mins.
6. Place on a nice platter.
7. If you cooked the ozzo bucco, drizzle some sauce on the platter before placing the marrows.
8. Once set, you can add fresh, basil, parsley, or even cherry tomatoes on top.
9. Scoop out the meat and spread on your bread or you can eat it by itself if you prefer.



KARE KARE (BRAISED OXTAIL IN PEANUT SAUCE)

Theresa Marcelo (Project Coordinator)

Every time I get to eat this dish, it reminds me of happy moments from my childhood — birthdays, Christmas, New Years, weddings, and anniversaries, and more. If this dish is served on the table, you can bet it will be a goner in a few seconds!

INGREDIENTS

- 2 lbs. oxtail (beef tendon & tripe optional)
- 1 lb. beef shank, cut into 1" x 1 ½" pcs.
- 20 c. water
- 4-6 tbsp. annatto oil (alternatively, Pamana or Knorr powder mix in a sachet)
- ½ c. olive oil
- 1 large onions, diced
- 1 garlic head, minced
- ¼ c. ground rice (I use a coffee grinder or Pamana rice powder mix in a sachet)
- 1 c. peanut butter
- 2 medium size eggplants, cut into 1/3" thick slices (round or half round)
- 1 bundle of pechay (Chinese chard), cut into 2" sq. pcs.
- 1 bundle Chinese long beans, cut into 2" pcs.
- 1 tbsp. salt + 1 tbsp. ground pepper
- ½ c. shrimp paste (bagoong)

DIRECTIONS

1. Cut up all the veggies per instructions. Wash and drain. Set aside.
2. Try to separate the small parts of oxtail (from the lime sized to smallest size) and set aside. Sear the oxtail/meat in high fire in a large pot for 3 - 4 min. each side. Set aside.
3. Sautée only half of minced garlic and cut onions. Pour the meat.
4. Pour the annatto oil/mix and sauté for another 15 - 20 mins. Add color according to your preference.
5. Pour the water and then boil for approximately 80 - 90 minutes.
6. While meat is on simmer, heat pan on the other burner on very low fire. Toast ground rice in a pan until golden brown for about 10 - 15 mins. Put aside for later. If you bought the instant mix powder, no need to grind and toast rice.
7. Pour the toasted rice in the pot with meat and keep stirring. After 10 - 15 mins., you can pour the peanut butter and keep stirring as well. Make sure fire is on medium low and keep stirring every 10 - 15 minutes or so that they will not stick and not to burn the bottom of the pan.
8. Drop the smaller parts of oxtail set aside earlier. Simmer in medium low fire for another 45 to 60 minutes until meat gets tender but not too soft. Meat gets too mushy and you still want that meat around the oxtail intact before you start eating it.
9. In the other pan, sauté half of minced garlic and cut onions that were left and once browned, put the long beans first, then after 5 minutes, put eggplant, then after another 3 minutes, put the pechay last. Add 1/4 cup water. Cook for 5-7 minutes. Turn off fire. Put veggies on top of the kare-kare. Stir.
10. Serve with steamed rice and shrimp paste(bagoong) on the side.



ENJOY

ASIA (Asians Supporting Inclusion & Awareness) is one of Gap Inc.'s Equality & Belonging Groups.

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To join our Microsoft Team click [here](#).

