

## FILIPINO SALPICAO



### Ingredients:

1	Teaspoon	Salt
½	Teaspoon	Black Pepper
1½	Teaspoons	Paprika
1½	Pounds	Beef Tenderloin (or Ribeye), cubed
¼	Cup	Worcestershire Sauce
1	Tablespoon	Oyster Sauce or Fish Sauce
2	Tablespoons	Sweet Chili Sauce
2-3	Tablespoons	Coconut Oil
8	Cloves	Garlic, minced
2	Tablespoons	Butter

### Directions:

1. Combine the salt, pepper and paprika. Sprinkle over the beef, stir well to coat, and let stand 30 minutes. Combine the Worcestershire sauce, oyster sauce (or fish sauce) and sweet chili sauce. Set aside.
2. Heat the oil over medium-low to medium heat and add the garlic. Cook until it's a nice golden brown and its flavor has infused the oil. Remove the garlic and set it aside.
3. Turn the heat up to medium-high. Once the pan is very hot, add the beef mixture, turning or tossing occasionally until it is uniformly browned. Use a large enough pan so that it isn't crowded, or the beef will steam, rather than get a good sear. Do this in two batches, if necessary.
3. Add the Worcestershire sauce mixture and continue to cook and stir until the liquid has almost dissipated. Add the butter, along with the garlic and stir until melted and incorporated through-out. Serve over Sinangag na Kanin (Garlic Fried Rice) if desired.

## SINANGAG na KANIN (Filipino Garlic Fried Rice)



### Ingredients:

6	Cups	Leftover Rice*
1	Teaspoon	Salt
10	Cloves	Garlic, crushed slightly
¼	Cup	Coconut Oil

### Directions:

1. Separate leftover rice so that no clumps remain. Add salt and mix well. Set aside.
2. Heat the oil in a wok or large saucepan until shimmering. Add garlic and fry until golden brown.
3. Put ½ of the rice into the pan and fry for 1 minute, stirring well to coat the rice with the oil. Add remaining rice, stirring and cooking an additional 2 – 3 minutes.

*\*Do not use freshly cooked rice – it will turn mushy. Day old rice is a bit more dry to start with, and the grains will separate more easily, and the oil will re-hydrate them perfectly, without being greasy. If you're making the rice a day ahead, I suggest using Basmati (or at least a long-grain rice) since a long-grain rice is less sticky.*