

Pancit Luglug

Yield: 11 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-pork-brot-recipe>

Ingredients:

- 1 kilogram noodles bihon
- 1/2 cup annatto seeds
- 1/2 cup cooking oil
- 1 cup warm water
- 1 head garlic peeled and sliced thinly
- 1/2 kilogram pork mask
- 12 cups water
- 2 laurel leaves
- 1 teaspoon pepper corn whole black
- 1 teaspoon coarse salt
- pork rind cubed, and fat from cooked pork mask
- pork meat cubed, from the cooked pork mask
- 1/2 cup red onions or shallots minced
- 1/2 clove garlic crushed
- 3 tablespoons vinegar
- 1 tablespoon fish sauce
- pork broth from boiled maskara
- annatto oil a little
- cooking oil
- cooking oil from fried garlic
- 1/2 garlic head, crushed
- 1 teaspoon fish sauce
- 1 tablespoon vinegar
- 1/4 teaspoon ground pepper
- 1/4 kilogram shrimps peeled and deveined
- 2 cups broth shrimp
- annatto oil
- water annatto
- 1/2 head garlic peeled and crushed
- 1 chicken bouillon cubes
- 1 cup cornstarch dissolved in 1 cup water
- 10 cups pork broth
- 1 cup rice flour dissolved in 1 cup water
- 1/4 cup fish sauce

- salt
- pepper
- calamansi or Kamias, sliced
- spring onions chopped
- bean sprouts or toge, blanched
- pork chicharon finely crushed
- boiled eggs hard, sliced

Nutrition:

1. Calories: 700 calories
2. Carbohydrate: 90 grams
3. Cholesterol: 150 milligrams
4. Fat: 22 grams
5. Fiber: 4 grams
6. Protein: 32 grams
7. SaturatedFat: 3 grams
8. Sodium: 1280 milligrams
9. Sugar: 3 grams

Thank you for visiting our website. Hope you enjoy Pancit Luglug above. You can see more 16 japanese pork brot recipe Prepare to be amazed! to get more great cooking ideas.