

# Dinakdakan

Yield: 6 min  
Total Time: 75 min

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

## Ingredients:

- 500 grams pork cheeks
- 500 grams pork ears, use only the thickest parts near the head
- 1 ginger thumb sized, finely chopped
- 2 red onions finely chopped
- 4 cloves garlic pounded with skin on
- 4 chillies pcs birds eye, finely chopped
- 1/4 cup vinegar
- 2/3 cup mayonnaise
- 4 bay leaf
- green chillies sliced, to garnish, optional
- ground black pepper freshly
- salt

## Nutrition:

1. Calories: 390 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 120 milligrams
4. Fat: 20 grams
5. Fiber: 1 grams
6. Protein: 38 grams
7. SaturatedFat: 4.5 grams
8. Sodium: 400 milligrams
9. Sugar: 3 grams

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