

# Pork Belly Sisig

## Ingredients

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1 1/2 t Soy Sauce	0 ds Ground Black Pepper
1/2 t Salt	1 T Maggi Seasoning Sauce
1 t Vegetable Oil	2 Bay Leaves
3 T Calamansi Juice (or lemon juice)	
3 T Mayonnaise	3 clv Garlic (minced)
2 Jalapenos (seeds removed, chopped)	
1/4 c Liver Spread	1 Red Onion (finely chopped)
18 oz Pork Belly (with skin)	5 Eggs
2 Green Onions (chopped)	

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1. In a shallow pan fill with 2 cups water, bay leaves, and 1/2 teaspoon salt. Cover and bring to a boil over high heat. Uncover and continue to cook for 20 minutes. Take the pork belly out of the water and put it on top of a rack. Allow to air dry then season with salt.
2. Cut pork belly into a small dice and place on a cast iron skillet. Cook until crispy and browned. Drain on paper towels and set aside.
3. In a large cast iron skillet on medium heat add oil and heat until smoking. Mix in the garlic and 3/4 of chopped onions. Cook for a couple minutes then add jalapenos. Let it sit for a few seconds, then stir-fry until aromatic.
4. Add the pork belly and mix together for 2 to 3 minutes. Next, put the Maggi seasoning, soy sauce, liver paste, black pepper and 2 tablespoons of calamansi juice into the pan. Stir until the meat is thoroughly covered with the sauce.
5. Mix in the mayonnaise and the rest of the calamansi juice. Top with 5 eggs on top and turn the heat to low. Cover with a lid for 3 minutes and check until eggs are at your desired doneness. Sprinkle with leftover onions and green onions on top. Serve immediately.