

STEVE'S BLACK PUDDING STEW (CHEAT DINUGUAN)

by RoniB's Kitchen Recipe Collection

Ingredients

- Cooking oil
- 500G pork belly, cut in 2cm cubes
- 250g soft black pudding
- 1 onion, thinly sliced
- 1 or 2 red chillies, chopped
- 1/4 cup cane vinegar or cider vinegar
- 1/2 tsp sugar
- 1/4 water, add more if needed
- 2 tsp RoniB's Kitchen Garlic Chilli Paste

Directions

1. Heat oil in a pan.
2. Brown the cut pork belly, set aside
3. Gently fry the onion until soft, set aside
4. In a pan or casserole, gently cook the black pudding and chillies
5. Add the vinegar and sugar, cook for 2 mins
6. Add the water, cook for a further minute.
7. Blend with a stick blender to a paste and add garlic chilli paste
8. Return the pork and onions in the casserole with the blended black pudding, add extra water if sauce is too thick
9. Bring to a boil and then simmer with lid on for 30 minutes or until pork is fully cooked.

Product



Serving:

Serve with rice

PREPARATION: 15MIN

COOKING: 45MIN

READY IN: 60MINS