



Tapsilog

NIBBLEDISH CONTRIBUTOR

Ingredients

Meat & marinade:

- Beef sirloin, I'd say 1kg of this.
- A whole bulb of garlic, minced finely.
- 3/4 cup of vinegar
- 1/4 cup white sugar
- Salt, 1 tspn.
- Same with pepper, 1 tspn.

Garlic fried rice:

- 2 cups of day old rice.
- 5 cloves of garlic (or however you want.)
- Green onions, chopped.
- Salt and pepper to taste.
- 1/2 a small onion.

And egg, served your choice!

Instructions

This is what I grew up eating for breakfast. In the Philippines, they have this thing called [meat]-ilog. I think Ilog means like (rice + egg) ... in some weird way. So this one is a recipe of beef tapa (like cured meat) served with the -ilog style!

This recipe serves two and if theres enough meat, pop in fridge. The more it is soaked in the mixture, the better.

1. Put all the ingredients together in the meat marinade mix except the meat in a big container or a ziplock. Mix well, then add meat. Let it marinate for 2 days for best flavour, or 30 minutes if you want to be fast.
2. When done marinating, fry the meat in a pan. Set aside.
3. Make garlic fried rice in same pan. Fry the garlic first, then onions, then rice, add seasonings and garnish with S&P.
4. Serve with an egg of your choice on the side. Usually, we serve it with a side of cucumber or oranges too, but I didn't have any on hand.