



Spanish Bulalo

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1/2 kilo beef kenchi, cut into chunks
- 1 medium onion, sliced
- 1 small ginger, sliced
- 6 cups waters
- 1 1/3 tsp. iodized salt
- 1/4 tsp. peppercorn, crushed
- 1/2 kilo fresh corn, each cut into 3
- 1 pouch (200g) Tomato sauce
- 2 medium ripe saba bananas, peeled and cut into 3
- 2 large potatoes, cut into chunks
- 200 g. pechay, sliced
- 1 stalk leek, sliced

Instructions

Combine beef kenchi, onion, ginger, 6 cups water, 1 1/3 iodized salt and peppercorn. Cook until meat is almost tender. Add corn and tomato sauce. Cook for 10 minutes. Add banana and potatoes. Cook for another 10 minutes. Add pechay and leek. Allow to simmer.