



Kinilaw

NIBBLEDISH CONTRIBUTOR

Ingredients

500 grams fresh yellow fin tuna fillet, cut into cubed

1/3 cup spiced vinegar

4 gloves garlic, finely minced

1 white onion, chopped

2 tablespoons minced ginger

4 tablespoons calamansi or lime juice

salt and pepper to taste

3/4 cup vinegar for washing

1 red onion, chopped(optional)

3 pieces birds eye chili(siling labuyo), chopped(optional)

1 tablespoon sugar(optional)

2 tomatoes, diced(optional)

1/2 cup pork cracklings(chicharon), crushed

Instructions

1. In a bowl, combine cubed tuna and vinegar then mix well.
2. Let stand for 2 minutes then drain vinegar.
3. Add the remaining ingredients then mix well.
4. Cover and refrigerate for 30 minutes. Serve chilled with beer.