



Pork Sinigang

Prep: 15 minutes | Cook Time: 1 hour 15 minutes
Recipe Inspired by newkusina.com

Sinigang is a popular Filipino soup known for its sour flavors from tamarind. It is a satisfying soup that can be made with different vegetables and proteins. Sinigang soup mixes are available but try making it from scratch to customize the flavor!

Ingredients

- 2 lbs pork (can use pork chops, pork belly or spareribs cut into 2 inch pieces)
- 1 Tbs. minced garlic
- 1 piece fresh ginger, peeled and minced (1 inch)
- 1 large onion, sliced
- 1 large tomato, sliced
- 5 to 6 cups water
- 7 oz tamarind paste (adjustable to preference)
- 1 tsp fish sauce
- 1 lb long beans (or fresh green beans), trimmed and cut into 1-inch pieces
- 1 small eggplant sliced into ½ inch thick half rounds
- 1 bunch of bok choy, trimmed and chopped into 1-inch pieces
- Salt and pepper to taste



Directions

1. Rinse vegetables and cut into pieces as instructed.
2. In a large stock pot bring the water, pork, garlic, ginger, onion and tomato to a boil.
3. Add the tamarind paste, fish sauce and veggies. Add more water if needed. Lower to a simmer and cook for about one hour or until the meat is tender.
4. Season to taste.

Tips

- Adjust sourness and fish sauce to your preferences but add gradually. You can always add more if desired but can't take it out.
- Different cuts of pork will cook differently. Thin boneless pork chops will cook more quickly than thicker pieces like spareribs.
- You can add the green bok choy leaves later in the cooking time as they take less time than the white stalks.
- Other vegetables that go well in sinigang include okra, daikon radish and mustard greens!

