

INGREDIENTS

1 pound pork belly - sliced about half-inch thick
salt and pepper
3 pieces chicken liver
1 big red onion - finely chopped
½ lemon or 3-4 kalamansi juice
1-2 chili peppers - minced or ¼ tablespoon chili flakes
½ tablespoon soy sauce
⅓ teaspoon ground black pepper
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INSTRUCTIONS

Season pork belly slices with salt and pepper. Let it marinate for at least 30 minutes.
Grill pork belly and chicken liver until well done. Pork skin should be crispy.
Once grilled, chop the pork belly and chicken liver into small fine pieces.
In a bowl, combine the chopped meat, onions, lemon juice and chili pepper. Season with soy sauce and pepper.
Warm it in a pan with a bit of oil if desired. Alternatively, heat a sizzling plate and add some butter or margarine. Add the Sisig and serve while still sizzling hot.