The Hill School
Culture Study
2021
The Philippines
Recipe Collection
Heat a cast iron skillet to medium heat and add the 1 tablespoon of canola oil, the pork and onions, stir until the pork is no longer pink.

Add the carrots, cabbage, ginger, garlic, soy sauce, salt and pepper and stir until the vegetables are soft.

Remove from the heat and allow to cool.

Take a lumpia wrapper and place about 3 tablespoons of the filling in a line across the middle, leaving 1 1/2” on either side of the line.

Fold the wrapper over the filling, tucking the filling in and then fold the sides in, and continue rolling the lumpia, use a bit of water on your finger to moisten the edges to seal.

Cover them with plastic wrap as you make them to keep them from drying out.

Heat the oil to medium heat.

Fry the Lumpia, seam side down first, about 2-3 minutes on each side until golden brown - they should be done in batches so as not to crowd them in the pan.

Drain on a paper towel.

Serve hot with sweet chilli sauce.

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1 tablespoon canola oil
1 pound ground pork
3/4 cup chopped onion
3/4 cup coarsely grated carrots
3/4 cup thinly sliced green cabbage
1 tablespoon finely grated fresh ginger
1 clove garlic
1 tablespoon soy sauce
1 teaspoon salt
1 teaspoon black pepper
12 lumpia wrappers (you may use more or less, depending on how much filling in each)
1 cup canola oil for frying - or enough for a 1/4” depth of oil in the pan

- Heat a cast iron skillet to medium heat and add the 1 tablespoon of canola oil, the pork and onions, stir until the pork is no longer pink.
- Add the carrots, cabbage, ginger, garlic, soy sauce, salt and pepper and stir until the vegetables are soft.
- Remove from the heat and allow to cool.
- Take a lumpia wrapper and place about 3 tablespoons of the filling in a line across the middle, leaving 1 1/2” on either side of the line.
- Fold the wrapper over the filling, tucking the filling in and then fold the sides in, and continue rolling the lumpia, use a bit of water on your finger to moisten the edges to seal.
- Cover them with plastic wrap as you make them to keep them from drying out.
- Heat the oil to medium heat.
- Fry the Lumpia, seam side down first, about 2-3 minutes on each side until golden brown - they should be done in batches so as not to crowd them in the pan.
- Drain on a paper towel.
- Serve hot with sweet chilli sauce.
Serves 4
Makes about one quart

2 pounds pork shoulder, cut into 1" pieces
2 tablespoons vegetable oil
½ cup chopped onion
3 cloves garlic, minced (additional cloves to taste)
⅓ cup cane vinegar
⅛ cup soy sauce
2 teaspoons brown sugar
4 bay leaves
1 teaspoon whole peppercorns
2 cups water

• In a large Dutch oven bring the vegetable oil to medium high heat
• Add the pieces of pork and brown them lightly
• Add the chopped onion and stir until the onions are soft
• Add the garlic, vinegar, soy sauce, brown sugar, bay leaves, peppercorns and water
• Simmer on low, with the lid on, for about an hour
• Remove the lid and continue to simmer for about 30 minutes or until the sauce has reduced and thickened
• Serve over steamed white rice

Pork Adobo

This classic Filipino adobo is so full of flavor for such a simple list of ingredients. If you can not find cane vinegar, a good substitute would be rice wine vinegar or coconut vinegar as they are all low acid.
Pork Adobo with Coconut Milk

Serves 4
Makes about one quart

2 tablespoons coconut oil
2 pounds pork shoulder, cut into 1” pieces
1 teaspoon freshly ground black pepper
2 cloves garlic peeled and crushed
1/4 teaspoon red pepper flakes
1 13.5 ounce can of whole unsweetened coconut milk
1/2 cup coconut vinegar
1/2 soy sauce
4 bay leaves
White rice for serving

- Heat the coconut oil in a large cast iron pan
- Add the pork and brown on all sides
- Add all the rest of the ingredients and stir
- Reduce the heat to low and simmer for about an hour
- Add water a few tablespoons at a time towards the end if necessary to prevent scorching
- Serve over white rice
Chicken Adobo

Serves 4
1/4 cup soy sauce
1/2 cup cane vinegar
6 cloves garlic, minced
6 skin on, bone in chicken thighs
1 large onion thinly sliced
1 teaspoon whole black peppercorns
3 bay leaves

- Preheat the oven to 375 degrees
- Combine all of the ingredients in a large bowl and toss to coat the onions and chicken
- Pour the liquid into an oven proof dish just large enough to hold the chicken in one layer - then add the onions, then place the chicken skin side up on top on the onions
- Roast the chicken for about 45 minutes or until the chicken is quite tender
- Remove from the oven and turn the broiler on high
- Place the pan back under the broiler and watch carefully - broil until nicely browned and the skin is crispy
- Serve over white rice
Chicken Pancit Bihon

2 tablespoons vegetable oil
1 pound boneless, skinless chicken thighs, cut into 1" pieces
2 cloves garlic, minced
1/2 cup chopped onion
1 carrot, cut in thin julienne strips
1 cup snow peas, cut in thin strips
1/4 cup soy sauce
2 cups chicken stock
1/2 teaspoon ground pepper
1 8-ounce package rice vermicelli noodles

- Heat the vegetable oil in a large saute pan and add the chicken, onions and garlic and brown lightly
- Add the carrots and snow peas and saute until just tender
- Remove the vegetables and the chicken and set aside
- In the same pan add the chicken stock and the soy sauce and bring to a boil
- Add the rice vermicelli noodles and stir to coat
- Simmer the noodles to absorb the liquid and add back the chicken and vegetables and stir until most of the liquid has been absorbed
- Serve with lemon wedges
Pandesal

These fluffy lightly sweet rolls are so delicious - a classic Filipino recipe

2 1/4 teaspoons dry active yeast
1 1/4 cups whole milk, warmed to about 100 degrees
4 1/2 cups all purpose flour
2 teaspoons kosher salt (Diamond Crystal)
3 tablespoons melted butter, brought to room temperature
1/3 cup plus 2 teaspoons granulated sugar
2 eggs
1/2 cup panko bread crumbs

- Combine the yeast, warm milk and 2 teaspoons of the sugar in a small bowl and allow to proof - about 5 minutes or until it becomes foamy
- In a standing mixer with the dough hook attachment, combine the yeast mixture, eggs, the rest of the sugar, salt and melted butter and stir until combined
- While the mixer is running on low, add the flour slowly until it is completely incorporated, then increase the speed to medium and process until the dough comes together into a smooth ball. Dough will be sticky but do not be tempted to add more flour as that will make the rolls dense.
- Place the dough in an oiled bowl and cover with plastic wrap then a tea towel and place in a warm spot for 1 hour until the dough has doubled in volume
- Gently punch the dough down and divide into 24 equal parts
- Roll each portion into a ball and dip the top into the bread crumbs and place on a parchment line baking sheet
- Again, cover with plastic wrap and the tea towel and allow the rolls to rise in a warm spot for 30 minutes
- Preheat the oven to 350 degrees, uncover the rolls and bake for about 30 minutes or until golden brown
Tibok-Tibok
Coconut Chocolate Pudding

Serves 4
1 13.5 ounce can unsweetened coconut milk
1/4 cup unsweetened cocoa powder
1/4 cup sugar
1 1/2 tablespoons cornstarch
pinch of kosher salt
2 ounce bittersweet chocolate chips
1 teaspoon vanilla extract
Toasted shredded sweetened coconut for serving

- In a metal bowl, combine all of the ingredients except the vanilla
- Set the bowl over a pan of simmering water
- Cook, stirring and scraping the bottom of the bowl often, until the mixture begins to thicken about 10-12 minutes, it will thicken while it cools
- Pour the pudding into a bowl, cover with plastic wrap and refrigerate until very cold
- Sprinkle with the toasted coconut to serve
Leche Flan

These little individual flans are an easy make ahead dessert and the addition of sweetened condensed coconut milk gives just a hint of coconut without being overpowering.

3/4 cup granulated sugar
6 whole eggs
2 yolks
1 11-ounce can sweetened condensed coconut milk (regular condensed milk can be substituted)
1 12-ounce can evaporated milk
1 teaspoon vanilla extract
Lime zest and wedges and toasted coconut for serving if desired

- Preheat the oven to 350 degrees
- In a heavy small saucepan heat the sugar over medium high heat, with a heat resistant rubber scraper, stir towards the end, until golden and the lumps are melted. Watch very carefully
- Divide the caramelized sugar among 8 4-ounce custard cups, about a tablespoon each.
- In a blender combine all the remaining ingredients and blend on low, allow the mixture to sit to let the air bubbles release after blending
- Pour into the custard cups and place the custard cups in a roasting pan and pour boiling water around the cup, put enough water to bring the level about halfway up the side of the cups
- Bake for about 20 minutes or until just set
- Remove from the water bath and cool to room temperature, then refrigerate until cold
- Run a knife around the edge of the custard cup and turn over to release on a rimmed serving dish.