



CHALLENGE ACCEPTED

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CHORIZO-STUFFED SQUID ADOBO

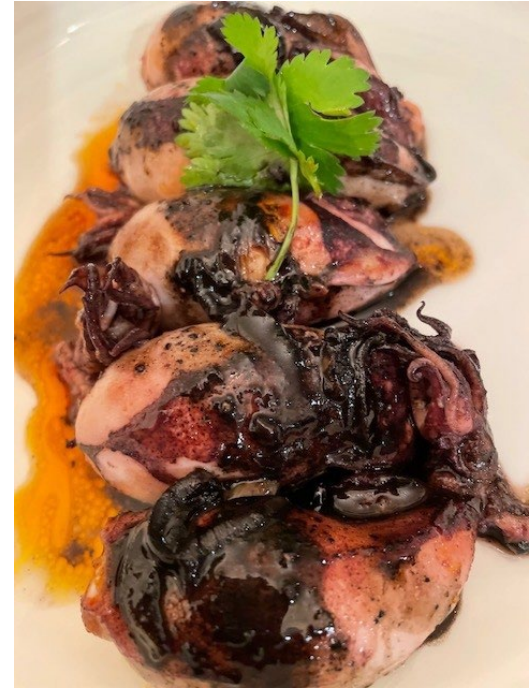
Serves (6)

Ingredients:

- 2 lbs. medium-sized squid or cuttlefish, cleaned, cuttlebone removed
- 1 lb. Mexican style chorizo, bulk
- 1 tablespoon canola oil
- 1 medium onion, diced
- 5 cloves of garlic, minced
- 2 Roma tomatoes, diced large
- 1/2 cup soy sauce
- 1/2 cup vinegar
- 1/2 cup water
- 4 oz of squid ink
- 1 teaspoon sugar
- Salt and pepper to taste

Instructions:

1. Stuff each squid with about 1 oz of ground chorizo. Secure the end of the squid with a toothpick, so the filling doesn't come out when cooking. Do not overstuff.
2. Heat oil in a pan, sear each stuffed squid until brown on both sides, about 30 seconds on each side.
3. Remove the seared squid from the pan and set aside.
4. Add the onions and garlic on the pan and sauté for about 1 minute, until the garlic is fragrant, and the onions are soft.
5. Add the tomatoes and cook for about 1 minute.
6. Pour in the soy sauce, vinegar, water, ink, and sugar. Simmer for about 3 minutes until the sauce is slightly thickened.
7. Add the squid back in the pan and cook for 3 minutes.
8. Transfer to a serving bowl then serve.
9. Eat with steamed jasmine rice.



Chorizo-stuffed Squid Adobo

CHEF TIPS

- Clean the squid properly before cooking. Make sure to remove the innards and the cuttlebone on its back. Cut the tentacles just below the eyes and remove the beak from the tentacles. The beak is the hard cartilage at the base of the tentacles. Rinse the squid in cold water after removing the inedible parts.
- If you want to make this recipe without the chorizo, skip the first 3 steps.
- Small drizzle of fish sauce gives this dish that additional umami flavor. I recommend it!





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CEBUCHON

Serves 15

Ingredients:

- 5 to 6 lbs. skin-on, boneless, pork belly
- 2 each lemongrass stalks
- ¼ cup minced garlic
- 2 tbsp. fresh cracked black pepper
- 2 tbsp. Kosher or Hawaiian sea salt
- 4 each stalk of scallions, whole, washed



Tying process



*Cebuchon: Whole;
Sliced and Seared; Chopped*

Instructions:

1. Cut the root of the lemongrass and scallions. Then pound lemongrass using the back of the knife, just enough to release the aroma.
2. Place pork belly in a cutting board, skin side down, or meat facing up.
3. Pat the belly dry with paper towels and make sure that any bones are not still attached to the meat.
4. Sprinkle the salt all over the meat side of the belly. (Hawaiian sea salt would be the better choice, kosher will work as well)
5. At the same time sprinkle pepper meat side up as well. (course size would be preferred)
6. Place both lemongrass and scallions in the belly. (orient the pork belly with the longest side nearest to the edge of the table, and shortest on the left and right)
7. With the scissors or a knife, cut about a 12 in. length of butcher's twine. Then slide that under the pork belly around the middle area. Tie the butchers knot twice, closing the middle of the pork belly. (this is the easiest way to start the roll, you can also roll the pork belly first then make the middle knot.)
8. Repeat this tying process for 4 to 5 more times, spreading the whole length of the pork belly, eventually closing the belly in on itself leaving you with a flat bottom and skin around the log.
9. Place in an anti-cross contamination pan or dish where the pork can air dry inside the refrigerator for 24 hours. Keep the pork open and place in the bottom of the fridge. (this will help with the crisp of the skin)
10. Pre-heat the oven at 370 degrees F. while that is going, take the pork out of the fridge and let it come to close to room temp.
11. Place the pork belly on a oven rack and sheet tray, sheet pan. (a turkey pan would work too) place in the oven to cook for 3-4 hours. Check the skin every 2 hours.
12. On the last hour or when the skin is golden brown, raise the temperature to 390 F to finish cooking. (be sure to rotate if your oven does not have a balanced temperature.
13. Take the pork belly out and let it rest for 30 min. to 1 hour. This will help the skin to get even crispier with the help of the air.
14. Cut into slices using the twine as the portions or remove the twine and chop into 1 in chunks.
15. Serve with steamed white rice and a half vinegar, half soy sauce dipping sauce.

