

Fish Head Soup

Ingredients

1 fish head (salmon, *lapu-lapu*, *maya-maya*, *tanguigue*), cleaned
1 whole garlic, crushed and peeled
2 thumb-sized pieces of ginger, peeled and thinly sliced
2 onions, peeled, halved, and sliced
6 cups of boiling water
2 tbsps. of cooking oil
a bunch of *sili* leaves
patis

Directions

Heat the cooking oil in a large deep saucepan or casserole.
Sauté the garlic and ginger until fragrant.
Add the onions and cook, stirring, for another 30 seconds
Pour in the boiling water. Season with *patis*.
Lower the heat, cover and simmer for about 10-15 minutes,
depending on the size of the fish head.

Meanwhile, pick the *sili* leaves, discarding the stalks.
Check the fish. Add more *patis*, if necessary.
Turn off the heat, add the *sili* leaves and cover.
Leave for another 10 minutes.

Serve hot.