

Pork Binagoongan

Ingredients

1 lb. pork, cut into pieces
1/4 cup oil
1/2 head garlic, crushed
1 onion, sliced thinly
1 large tomato, sliced
1/2 cup bagoong alamang
1/2 cup vinegar
2 cups water

Directions

Fry pork pieces in hot oil.
Saute garlic, onions and tomatoes after pork has browned.
Add the rest of the ingredients and let simmer until pork is tender.
If desired, let water reduce.
Serve with rice.

