

Bihon with Pork Humba

Ingredients:

1 pack 454g ~~Excellent~~ Cornstarch Sticks (Bihon)

To make Pork Humba:

1 kilo liempo or pork belly
3/4 cup vinegar
3/4 cup soy sauce
1 tsp whole black peppercorns
2 tbsp minced garlic
2 tbsp tausi or salted black beans
1 tbsp tajure (tokwa) fermented bean curd
2 pcs bay leaves
2 pcs star anise
3-5 pieces dried chinese mushrooms, pre-soaked in warm water
1/2 cup brown sugar
1/4 cup oil
1 1/2 cups water
1/2 tsp salt
enough water to cover pork
some chinese cabbage, sliced to 1 inch strips

Cooking Instructions:

1. Mix all the following in a large bowl: vinegar, soy sauce, 3/4 cup vinegar, soy sauce, black peppercorns, garlic, tausi, tajure, bay leaves, star anise, brown sugar, sliced pre-soaked mushrooms including its liquid.
2. Use the above mixture to marinate liempo for at least 1 hour. To achieve best result, place liempo in plastic bag and pour in mixture. Seal and rest bag in a pan, turning it once or twice during the marination.
3. Remove liempo from the bag. Pan-fry in oil over medium heat until golden brown on both sides.
4. Pour in the marinade and add enough water to cover it. Place a lid and bring to a boil and then lower heat and allow to simmer until meat is tender, approximately 45 minutes. As sauce will thicken, taste and adjust seasoning by adding salt if necessary.
5. When cooled to room temperature, this cooked humba can be stored in the ref until needed. It is best to slice the humba into bite-size pieces when cold to keep its shape.

To make the Pancit Humba:

1. Re-heat the sliced humba and sauce in a sauté pan. Remove meat from pan while retaining the sauce in the pan.
2. Add EXCELLENT Bihon into the pan, adding 1-2 cups water or as needed. Mix well and add the Chinese cabbage. Continue cooking for another 5 minutes or until the desired tenderness or firmness is attained while continually tossing the bihon for even cooking. Add more water if necessary.
3. Transfer into a platter and place on top the meat pieces. Serve immediately.

