



Pancit Palabok

Main Course, Serves 8

Palabok Sauce:

350 g./3 cups chopped onions
 20 g./2 tbsp. chopped garlic
 25 ml./2 tbsp. annatto oil
 200 g./7 oz. minced raw shrimp
 200 g./7 oz. minced pork
 200 ml./7/8 cup shrimp stock
 5 g./1 1/2 tsp. cornstarch,
 dissolved in a little water
 Salt and pepper to taste

Noodles:

500 g./1 lb. rice noodles

Garnishes:

100 g./1 cup chopped onion
 5 g./1 1/2 tsp. fried chopped garlic
 15 ml./1 tbsp. annatto oil
 16 extra-large shrimp, peeled and
 deveined (leave shell on tail sections)
 400 g./14 oz. squid
 2 hard-cooked eggs, sliced
 4 kalamansi (Filipino lemons),
 halved, or 8 lemon wedges
 20 g./2/3 oz. fried tinapa flakes
 (Filipino smoked fish)
 150 g./5 oz. chicharon (pork cracklings)
 5 g./2 tbsp. chopped fresh parsley

For the Palabok Sauce:

- Sauté the onions and garlic in the annatto oil until golden. Add the shrimp and pork and cook until the pork browns lightly. Add the shrimp stock, bring to a boil, and simmer until the liquid is reduced to a quarter of its original volume.
- Stir in the cornstarch and season to taste with salt and pepper. Set aside.

For the Noodles:

- Bring a medium pot of salted water to a boil. Add the rice noodles and cook until firm or al dente. (You can either serve the noodles right away or set aside to be served later. Should you opt for the latter, stop the cooking process by transferring the noodles to cold water, then drain and keep refrigerated in a covered bowl to prevent them from drying out.)

For the Garnishes:

- In a large skillet set over high heat, sauté the onion and garlic in the annatto oil until golden. Add the shrimp and squid to the pan and cook for a minute or so. Set aside.
- Reheat the rice noodles in boiling water if necessary; drain and divide between shallow bowls. Cover with the hot palabok sauce, 2 shrimp, and the squid. Top with the remaining ingredients and serve.

Wow Makati Cocktail

Beverage, Serves 1

45 ml./1 1/2 oz. gin
 180 ml./6 oz. beer
 65 ml./2 1/4 oz. pineapple juice
 90 ml./3 oz. guyabano (soursop) juice
 65 ml./2 1/4 oz. kalamansi (Filipino
 lemon) juice or regular lemon juice
 45 ml./1 1/2 oz. mango juice
 Dash grenadine syrup
 1 fresh pineapple wedge

- Place all the ingredients except the pineapple wedge in a cocktail shaker with ice and shake vigorously. Strain into a cocktail glass and garnish with the pineapple wedge.



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