

RECIPE CARD

BY CHEF *SALVADOR CAGUIOA*

CRISPY PORK BELLY SISIG

INGREDIENTS

Pork Belly:

- 2 lb pork belly
- 1 Tbsp salt
- 1 tsp ground black pepper
- 3–4 bay leaves
- Water, for boiling

For Serving

- Additional calamansi or lemon wedges
- Chopped green onions
- Egg (optional; cracked on top while sizzling)

For Crisping & Sautéing:

- 3 Tbsp oil or rendered pork fat
- 1 medium onion, finely diced
- 3 cloves garlic, minced
- 2–3 Thai chilies or jalapeños, chopped (adjust to taste)
- 1 Tbsp soy sauce
- 1–2 Tbsp calamansi juice (or lemon or lime juice)
- ¼ cup mayonnaise (optional, for a creamier sisig)
- 1 tsp ground black pepper
- Salt, to taste

PROCEDURES

1. Place the pork belly in a large pot and add enough water to fully cover it.
2. Add the salt, black pepper, and bay leaves.
3. Bring to a boil, then reduce to a steady simmer and cook for 45–60 minutes, or until fork-tender.
4. Remove the pork belly from the pot and allow it to cool completely. Pat dry and let the surface air-dry for best crisping.

Air Fryer or Oven Method:

Air-fry at 400°F (200°C) for 20–30 minutes, flipping halfway.

OR

Roast in oven at 425°F for 40–50 minutes until skin is blistered and crispy.

Deep-fry:

1. Heat oil and fry pork belly until golden and crispy.
2. Let rest for 10 minutes, then chop into small sisig-sized pieces.
3. Sauté for flavor.
4. Heat oil or pork fat in a pan.
5. Sauté garlic until fragrant, then add onions.
6. Add chopped chilies.
7. Add the crispy chopped pork belly.
8. Season with soy sauce, pepper, and calamansi juice.
9. Add mayonnaise if you want a creamy sisig style.
10. Toss until everything is coated and sizzling.

Serve with rice or beer — either one makes it perfect