



CRAB MANGO ROLLS

Ingredients:

Mayo-Milk Mixture:

½ cup **MAGNOLIA MAYONNAISE**
3 tbsp condensed milk

10-12 pc Lumpia Wrapper
1 pc Ripe Mangoes, sliced into strips
6 pc Crab sticks

Paste:

¼ cup flour
½ cup water



MAGNOLIA NUTRI-OIL (Palm Olein), for deep-frying

Procedure

Mix together mayonnaise and condensed milk. Transfer to a GLAD sandwich zipper bag. Cut a small hole on one end of the bag and use as a pastry bag. Set aside.

On a piece of spring roll wrapper, put in a strip of ripe mango and crab stick. Squeeze out some mayo-milk mixture. Roll to enclose filling. Seal edges with a mixture of water and flour.

Deep fat fry in hot Magnolia Nutri-oil until crisp and nicely browned.

Remove and drain. Serve with extra mayo-milk mixture. Serve as an appetizer.

Makes 12 rolls.



**KANGKONG SALAD
W/ GREEN MANGO-GINAMOS DRESSING**

Ingredients:

1 big bunch Kangkong, rinsed (remove hard Portion of stems)

Ginamos:

½ cup salted fish in brine
2 tbsp **PUREFOODS SUPREMO
CANE VINEGAR**

Dressing:

¼ cup shredded ginger

2-3 pc tomatoes, sliced
¼ cup chopped spring onions
¼ cup white onions, sliced
3-4 tbsp **PUREFOODS SUPREMO
CANE VINEGAR**
3-4 tbsp sugar
salt and pepper to taste

½ cup shredded green mangoes



Procedure

Blanch or boil kangkong leaves. Drain. Plunge in ice water to stop cooking. Set aside.

Wash salted fish in vinegar. Drain immediately. Set aside.

In a salad bowl, put together ginger, tomatoes, onions, vinegar, sugar, salt, pepper and ginamos. Check and adjust seasoning to taste.

Add in the blanched kangkong and green mangoes. Toss to mix.

Serves 8-10.



MANGO PORK SINIGANG

Ingredients:

1 kilo	MONTEREY PORK SINIGANG CUT
10-12	cup water
¼ cup	MAGNOLIA NUTRI-OIL
2 tsp	chopped garlic
1 pc	onion, sliced
3 pc	tomatoes, sliced
	salt to taste
½ tsp	black pepper
¼ cup	fish sauce
1 pc	radish, sliced
12 pc	stringbeans, cut 1" long pieces
1 pc	siling espada
1 pc	large green mango, shredded and pureed few stalks of kangkong



Procedure

Put together pork and water in a stock pot and bring to a boil. Remove scum that rises to the top. When stock starts to clear up. Lower heat.

In another pan, heat oil. Saute garlic, onions, and tomatoes.

Add these to the pork cubes in the stock pot and continue to cook until meat is tender.

Season with salt, pepper and patis. Add in radish, stringbeans and siling espada. Cook until done.

Add in last green mango puree. Bring to a boil. Adjust seasoning to taste.

Drop in a few stalks of kangkong just before serving.

Serves 8-10.



CORNED BEEF - MANGO FRIED RICE OMELET

Ingredients:

- ¼ cup **STAR MARGARINE CLASSIC**
- 1 tbsp chopped garlic
- ½ cup chopped onions
- ¼ cup bottled sweet bagoong
- 1 tbsp salt
- 1 tsp black pepper
- 8 cup cold, cooked rice
- 1-150g can **PUREFOODS CORNED BEEF**
- ¼ cup chopped spring onions
- 1 large green mango, shredded

- 2 pc eggs
- salt and pepper to taste
- 2-3 tbsp **MAGNOLIA NUTRI-OIL**



Procedure

Heat oil. Sauté garlic and onions. Add in bagoong, salt and pepper.

Stir in rice. Mix very well.

Add in Purefoods Corned Beef.

When mixture is hot and rice starts to dry up. Add in spring onions shredded mangoes. Set aside.

Beat 2 eggs lightly with a fork. Add a little salt and pepper. Heat an omelet pan; add -oil. When pan is hot. Add in the eggs and cook until the omelet is half done.

Put in some cooked fried rice. Fold omelet into half to make a half moon. Cook until eggs are done. Transfer to a serving plate. Serve hot.

Note: You may use **PUREFOODS LUNCHEON MEAT** (diced) instead of **PUREFOODS CORNED BEEF**.

Serves 8-10.



**ROAST CHICKEN
WITH MANGO-CUCUMBER SALSA**

Ingredients:

- 1 pc **MAGNOLIA FRESH CHICKEN WHOLE**
- 2 tsp dried rosemary leaves
- 1 tsp dried thyme
- 1 tsp dried sage
- 1 tbsp chopped garlic
- 2 tsp salt
- 2 tbsp **MAGNOLIA NUTRI OIL**
- 2 tbsp **MAGNOLIA GOLD BUTTER**, melted



Mango Salsa:

Mix together the ff. ingredients in a bowl:

- 1 cup diced ripe mangoes
- sugar to taste
- 1 tbsp lemon or calamansi juice
- 1 tsp salt or to taste
- 2 tbsp diced red bell pepper
- 2 tbsp diced green bell pepper
- ½ cup diced and peeled cucumber
- 2 tbsp diced white onions
- 2 tbsp chopped cilantro (wansuy)
- ¼ tsp white pepper

Procedure

Mix together the dried rosemary leaves, thyme, sage, garlic and salt. Put half of this mixture inside the chicken cavity.

Add oil and melted butter to the remaining half. Rub this mixture all over the chicken.

Tie chicken with string to retain shape.

Put on roasting pans with racks. Bake at 375°F for 30 minutes. Reduce heat to 350°F and continue to cook for another 30-40 minutes or until chicken is done.

Allow roasted chicken to sit in the pan for about 10 minutes before cutting and serving.

Serve with Mango Salsa.

Serves 12.



MANGO STRAWBERRY TRIFLE

Ingredients:

- 1 pack **MAGNOLIA PANCAKE PLUS**
- 1½-2 cup **MAGNOLIA FRESH MILK**
- 96 g Instant vanilla pudding mix
or instant custard powder mix
- ½ tub **MAGNOLIA BEST FRUITS STRAWBERRY
JAM**
- ½ tub **MAGNOLIA BEST FRUITS
MANGO JAM**
- ¼ cup **TONDEÑA RUM**
- 1 cup whipped Cream
- 2 pc Fresh Ripe Mangoes, diced



Procedure

Cook pancake according to package directions. Cut into large cubes. Set aside.

Add cold fresh milk to instant vanilla pudding mix or instant custard powder mix according to package directions. Set aside.

Put strawberry jam in a GLAD sandwich zipper bag. Make a cut on one end of the bag and use as a pastry bag. Do the same for the mango jam. Set aside.

In a trifle container, arrange a layer of cake. Drizzle or brush or spray with some rum or liquor.

Spread with custard or pudding mix. Top with mangoes and drizzle with jam.

Put another layer of cake cubes and repeat layering procedure two more times.

Cover the top of the cake with whipped cream and decorate with mangoes.

Cover with GLAD Cling Wrap and keep well chilled until ready to serve.

Serves 10-12.

SAN MIGUEL *great food club* *living the good life*

