

Sinigang Soup

Unit: 8 Qt. Roaster

- | | |
|--------------------------------------|-------------------------------|
| 2 - Lbs. Country Style Boneless Ribs | 1 - Medium Daikon Radish |
| 4 - Medium Tomatoes | 1 - Sinigang Seasoning Packet |
| 1 - Bunch of Mustard Greens | 1 - Large Eggplant |
| 1 - Jalapeno Pepper | |

First, cut the ribs into 1" cubes, quarter the tomatoes and place into the bottom of a cold roaster. Next, peel the daikon radish and slice it into 1/8" slices. Pour the seasoning packet and the radish slices on top of the ribs. Cut the eggplant into 1/2" cubes and place it on top with the jalapeno and cover with the rinsed mustard greens.

Rotate the valve below the knob to open and place the cover on the roaster. Cook on medium heat until the valve whistles. Reduce to medium-low heat and cook for 20 minutes or until the pork is tender. Stir up all of the ingredients and the vegetables will create the water for the soup.