A top-down view of a white ceramic bowl with a blue floral pattern. The bowl is filled with several pieces of bright yellow, cooked sweet potato and small, white, translucent sago pearls. The ingredients are submerged in a clear, light-colored liquid.

Photo credit: Lalaine Manalo

# Sweetened Sweet Potato with Sago

## INGREDIENTS

- 1 cup brown sugar
- 2 cups water
- 1 stick lemon grass (pounded) or 1 bunch pandan (tied to a knot)
- 1/4 cup sago
- 500 g sweet potato diced
- Evaporated milk
- Long thread coconut

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A top-down view of a white ceramic bowl with a blue floral pattern around the rim. Inside the bowl, several pieces of bright yellow, cooked sweet potato are arranged. The pieces are cut into irregular, bite-sized chunks. The sweet potato has a soft, slightly glistening texture. The bowl is placed on a light-colored surface.

Photo credit: Lalaine Manalo

# Sweetened Sweet Potato with Sago

## METHOD

1. In a large pot combine brown sugar and bring it to a boil.
2. Add the lemongrass/pandan into the pot and let it infuse
3. Add the sago and turn down the heat to low – medium. Slowly cook the sago stirring the pot once in a while. Cooking time is at least 15 minutes.
4. Peel and cut the sweet potato into bite size pieces. Add the sweet potato in the pot and cook until tender.
5. In a separate pan toast the dried coconut until golden brown.
6. Serve hot or cold. Add evaporated milk and top with toasted coconut.

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Photo credit: Dancing Through the Rain

# Sizzling Corn and Mushroom

## INGREDIENTS

- 60ml vegetable oil
- 1 red onion chopped (reserve half for garnish)
- 10 cloves garlic chopped
- 50 g dried shitake mushrooms
- 2 corn on cob, kernels removed
- 200 g button mushrooms sliced
- 100 g kewpie mayo
- 2 tbsp liquid seasoning
- 2 cloves garlic chopped
- 1 ea lime or 3 calamansi
- Chopped green shallots

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# Sizzling Corn and Mushroom

## METHOD

1. Soak shitake in hot water for about 1 hour. Slice into strips when soft.
2. In a heavy bottom pan heat the oil over medium heat.
3. Add the onions and cook until translucent. Add the garlic and cook until golden brown.
4. Add the mushrooms and increase the heat to high. Cook until you see browning on the edges. Season with salt and pepper.
5. Add the corn and cook for another 3 minutes.
6. For the sauce: add the mayo, liquid seasoning and raw garlic into a bowl. Add lime juice to the desired acidity.
7. To serve: Heat up a sizzle plate until it smokes. Mix the vegetables and about 3 tbsp of the sauce. Pour it on the hot plate and finish with shallots.

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