

Kulinarya A Guidebook To Philippine Cuisine

The second edition of the Oxford Encyclopedia of Food and Drink in America, originally published in September 2004, covers the significant events, inventions, and social movements that have shaped the way Americans view, prepare, and consume food and drink. Entries range across historical periods and the trends that characterize them. The thoroughly updated new edition captures the shifting American perspective on food and is the most authoritative and the most current reference work on American cuisine.

Learn to cook the best dishes The Philippines has to offer from some of its best chefs with this comprehensive Filipino cookbook! *Kulinarya: A Guidebook to Philippine Cuisine, Expanded Second Edition*, is the continuation of a movement to inspire homemakers, cooks, students, purveyors, retailers, and restaurants of all types to bring Filipino cuisine to the highest level of excellence in preparation and presentation for the world to appreciate. Authors and noted Filipino Chefs Glenda Barretto, Conrad Calalang, Margarita Fores, Myrna Segismundo, Jessie Seincioco, and Claude Tayag have succeeded in capturing the feel and essence of traditional Filipino cuisine through the Guidebook, which has become a staple of Filipino kitchens. Filipino recipes include: Beef Steak with Onions Deep-Fried Pork Belly Stuffed Crab Steamed in Banana Leaves Stewed Pork and Chicken in White Vinegar Rice Noodle Saute' Grilled Fish White coconut Custard And many more! This expanded second edition, with a more carefully-thought-out selection of recipes from classical and regional dishes, now with brilliant new photographs and, most of all, notes and tips from some of the best-kept culinary secrets. It is a must have for the experienced or new cook, a lover of Filipino food, or even someone who has never tried it before.

In the early twentieth century—not long after 1898, when the United States claimed the Philippines as an American colony—Filipinas/os became a vital part of the agricultural economy of California's fertile San Joaquin Delta. In downtown Stockton, they created Little Manila, a vibrant community of hotels, pool halls, dance halls, restaurants, grocery stores, churches, union halls, and barbershops. Little Manila was home to the largest community of Filipinas/os outside of the Philippines until the neighborhood was decimated by urban redevelopment in the 1960s. Narrating a history spanning much of the twentieth century, Dawn Bohulano Mabalon traces the growth of Stockton's Filipina/o American community, the birth and eventual destruction of Little Manila, and recent efforts to remember and preserve it. Mabalon draws on oral histories, newspapers, photographs, personal archives, and her own family's history in Stockton. She reveals how Filipina/o immigrants created a community and ethnic culture shaped by their identities as colonial subjects of the United States, their racialization in Stockton as brown people, and their collective experiences in the fields and in the Little Manila neighborhood. In the process, Mabalon places Filipinas/os at the center of the development of California agriculture and the urban West.

"I could not have written *A Cook's Tour* without this book. There is so much I would have missed. So dig in. Enjoy... Eat. Eat adventurously. Miss nothing. It's all here in these pages." —From the Foreword by Anthony Bourdain Sit down for a meal with the locals on six continents—what they are eating may surprise you. *Extreme Cuisine* examines eating habits across the globe, showing once and for all that one man's road kill is another man's delicacy! "I've tried to make this book a guide to how the other half dines and why. Over a period of twenty-five years I've augmented my meat-and-potatoes upbringing in the United States to try a wide variety of regional specialties, from steamed water beetles, fried grasshoppers and ants, to sparrow, bison and crocodile. I've eaten deep-fried bull's testicles in Mexico, live shrimp sushi in Hawaii, mice cooked over an open wood fire in Thailand, pig stomach soup in Singapore, minced water buffalo and yak butter tea in Nepal, stir-fried dog tongue, and "five penis wine" in China." —From the introduction by Jerry Hopkins Dive headfirst into food culture from around the world. Join author Jerry Hopkins on a culinary and cultural tour as he explores foods that may seem bizarre, and often off-putting, to us. As he says, "What is considered repulsive to someone in one part of the world, in another part of the world is simply considered lunch." Part travelogue, part cultural commentary and history, and part cookbook (yes, really), with *Extreme Cuisine* anyone can become an adventurous eater—or at least learn what it's like to be one. Chapters include: Mammals Reptiles & Water Creatures Birds Insects, Spiders & Scorpions Plants Leftovers

"Let's Cook with Nora provides documentation of Philippine cooking for 1965 when it made its appearance. In its new, 21st-century, classic version—lovingly restyled by her daughter Nina Daza Puyat—Nora Daza's legacy is ready for today's cooks, brides to be, and food lovers." —Felice Prudente Sta. Maria (Food historian and author of *The Governor-General's Kitchen*)

"Micky's culinary trek around our beloved Philippines had her documenting the recipes and cooking traditions of numerous towns and cities she visited. . . . *Country Cooking* leaves an exciting trail that leads us to where Micky has set the table for us . . . to see, smell, feel, and savor the richness of the cuisine our Filipino kitchens so generously offer." —Myrna Segismundo, author of *Philippine Cuisine: Home-Cooking Wherever You Might Be*

2019 James Beard Award Finalist Named a Best Cookbook of the Year by *The New Yorker*, *Boston Globe*, *Chicago Tribune*, *Los Angeles Times*, *New York Times Book Review*, *Houston Chronicle*, *Food52*, *PopSugar*, and more To eat—and cook—like a Filipino involves puckeringly sour adobos with meat so tender you can cut it with a fork, national favorites like kare kare (oxtail stew) and kinilaw (fresh seafood cured in vinegar), Chinese-influenced pansit (noodles), tamales by way of early Mexican immigrants, and Arab-inflected fare, with its layered spicy stews and flavors of burnt coconut. But it also entails beloved street snacks like ukoy (fritters) and empanadas and the array of sweets and treats called meryenda. Dishes reflect the influence and ingredients of the Spaniards and Americans, among others, who came to the islands, but Filipinos turned the food into their own unique and captivating cuisine. Filled with riotously bold and bright photographs, *I Am a Filipino* is like a classic kamayan dinner—one long festive table piled high with food. Just dig in!

Learn authentic and delicious recipes with this beautifully illustrated Filipino cookbook. This delightful collection of 85 tried and tested recipes from the Philippines showcases the full range of authentic dishes from the country. Each region has its own distinct food culture, and this book relates the secrets and soul of dishes that create the cultural mosaic that is the Philippines. The *Filipino Cookbook* features easy, step-by-step instructions that Filipinos and non-Filipinos alike will enjoy. Learn to make the famous vegetable dishes of the Tagalog Peninsula to the seafood and noodles of the Visayan Islands and the spicy and colorful curries of Mindanao. Learn to make a perfect Pinakbet (Sauteed Vegetables with Shrimp Paste) or a delicious Halo-Halo (Mixed Fruits Dessert). Regale your friends with a wonderfully easy Paella (Rice and Seafood Medley) and Morcon (Stuffed Beef Roll) or an amazing bowl of Pininyahang Manok (Chicken with Pineapple). Utilizing readily available ingredients, *The Filipino Cookbook* allows anyone to create authentic Filipino food at home, whether you are one of the 4 million Filipino-Americans living in the United States or simply interested in trying something new. Authentic Filipino recipes include: Pan de Sal Bread Rolls Wonton Soup Crispy Lechon Pork Chicken Adobo Sweet and Sour Fish Mung Bean and Spinach Stew Noodles with Shrimp and Tofu Sweet Banana and Jackfruit Rolls Iced Tapioca Pearl and Jelly Drink

From the author of the bestselling book *From Our Table To Yours* comes a collection of dishes that are deeply rooted in the history and culture of the Philippines. *The Filipino Family Cookbook* takes you into the heart of every household, the kitchen, where the most delicious memories are made. This treasury of recipes has been passed down from generation to generation, and made richer and more flavourful with the passing of time. From restaurant fare and regional specialties, to recipes that date back to the

1940s, the book is a showcase of dishes that Filipino families hold dear and which they have been enjoying for decades. Now a worldwide symbol of sweet indulgence, macarons seduce the senses with their delicate crunch and velvet filling. In this book, French chef Jose Marechal discloses the secrets of macarons, including the tips and techniques required to make these little treats. This book equips the reader with the skills to master nine classic flavors, and create their own signature macarons.

“Without question—when it comes to recipes, Nora Daza’s books are the most credible and the best selling. We have been selling her cookbooks for the last 60 years!” — Socorro C. Ramos, founder and general manager of National Book Store

From the 1960s to the 1990s, seven members of the Quimpo family dedicated themselves to the anti-Marcos resistance in the Philippines, sometimes at profound personal cost. In this unprecedented memoir, eight siblings (plus one by marriage) tell their remarkable stories in individually authored chapters that comprise a family saga of revolution, persistence, and, ultimately, vindication, even as easy resolution eluded their struggles. *Subversive Lives* tells of attempts to smuggle weapons for the New People’s Army (the armed branch of the Communist Party of the Philippines); of heady times organizing uprisings and strikes; of the cruel discovery of one brother’s death and the inexplicable disappearance of another (now believed to be dead); and of imprisonment and torture by the military. These stories show the sacrifices and daily heroism of those in the movement. But they also reveal its messy legacies: sons alienated from their father; daughters abused by the military; friends betrayed; and revolutionary affection soured by intractable ideological differences. The rich and distinctive contributions span the martial law years of Ferdinand Marcos’s rule. *Subversive Lives* is a riveting and accessible primer for those unfamiliar with the era, and a resonant history for those with a personal connection to what it meant to be Filipino at that time, or for anyone who has fought political repression.

Bring the Exciting Flavors of the Philippines into Your Kitchen Experience classic and authentic recipes from the Philippines with *Quintessential Filipino Cooking*. This incredible collection of 75 recipes highlights the traditions and favors of Filipino cooking, and gives each one Liza’s personal touch that takes it to the next level. These recipes highlight the standout favors of Austronesian, Malay-Indonesian, Indian, Japanese, Chinese, Spanish and American cuisines to make unforgettable dishes. Using easy-to-find ingredients and simple techniques Liza teaches readers to cook their own lumpia (spring rolls), sinigang (sour soup), longganisa (sausage), adobo (chicken or pork), kare kare (stewed oxtail), leche fan and more.

Here is the cookbook that presents to America the cooking of the Philippines, an extraordinary classic cuisine adapted to the specific requirements of the U.S. kitchens. In it you’ll find adobo—a rich marinated stew of chicken or pork, succulently flavored with vinegar and soy sauce; pancit guisado—sautéed noodles laced with crunchy vegetables, thinly sliced sausage, and baby shrimp; estofado—prepared with burnt sugar sauce; and ginataan—meat prepared with coconut milk. Reflecting the best elements of the cooking of Malaysia, China, and Spain, which form the ethnic base of the 7,000 Philippine Islands, this cuisine is not only marvelously tasteful, but quick and easy to prepare, as well as light and nutritious—perfect for the health-minded American with more imagination and taste than time or budget. If you’re looking for a whole new array of tastes and textures in appetizers, rice, meat, fish entrees, noodles and vegetarian dishes, salads, condiments, and desserts, you’ll find your palate wonderfully stimulated by *The Philippine Cookbook*.

“An engrossing, page-turner of a cookbook. If you can even call it a cookbook—it’s more of a short story collection with delicious, addictive recipes.” —Brian McGinn, Emmy-nominated director and executive producer, *Chef’s Table* Named a top cookbook of 2018 by the San Francisco Chronicle and Epicurious You may not realize that Filipino Americans are the second-largest Asian American group living in the United States, especially when you compare the number of, say, Japanese, Thai, and Korean restaurants to Filipino ones. There’s a lot of speculation about why Filipino food hasn’t taken off the way other Asian cuisines have, but one thing’s for sure: there’s something for everyone here. *The New Filipino Kitchen* collects thirty recipes and stories from expat Filipinos, all of whom have taken their favorite dishes with them, preserving their food memories and, if necessary, tweaking their recipes to work in a new environment or, in the case of some chefs, a more modern context. With contributions from White House executive chef Cristeta Comerford, silver Bocuse d’Or winner Christian André Pettersen, five-time Palanca Award winner and poet Francis Macansantos, and the “Food Buddha” Rodelio Aglibot, this is a multifaceted, nuanced introduction to the world of Filipino food and food culture. “Contributors’ entrancing essays about work, life, and love of their heritage are not to be missed . . . A gentle, inspiring, and exciting introduction to a savory world still new to many U.S. readers.”

—Booklist, starred review “Engrossing stories and delicious recipes.” —Foodista “A wonderful multilayered answer to the question ‘What is Filipino food?’ and an invitation to everyone to get cooking.” —Naomi Duguid, author of James Beard Award-winning *Taste of Persia* More than eighty recipes for grilling, smoking, roasting, and baking on the world’s top-selling kamado-style cooker by the bestselling author of *Flavorize*. Both Ray and Big Green Egg have come a long way in their 15-year relationship, and it’s been a wild ride! Next up is the chapter all EGGheads have been waiting for, How does Dr. BBQ set his EGG up to cook all the things he’s cooked in his 30-year BBQ and grilling career? All the tips and tricks are here in the chapter called *The EGG Carton*. Then the book gets serious about recipes with chapters covering all the diverse things that the EGG can do. Dr. BBQ puts his spin on Grilling with great recipes like *Crispy Lobster Quesadilla* and the *Bacon and Egg Cheeseburgers*. Smoking is next with Dr. BBQ firing up classics like *Dry Rubbed St. Louis Style Ribs* and new ideas like *Dr. BBQ’s Smoked Meatball Gumbo*. Baking is where you’ll learn how to make Dr. BBQ’s favorite *Thin Crust Pizza With Italian Sausage*, *Summertime Zucchini Pie*, and *Blueberry French Toast Casserole*. Last but not least is *Roasting* where Dr. BBQ knocks it out of the park with a *Porchetta Style Pork Roast* and *Happy Thanksgiving Turkey*.

“This is a colorful crash course in Filipino cooking, with everything from classic chicken adobo to modern twists like squash and long bean risotto. [Marvin] creates a book that he hopes will spark a new and lasting interest in Filipino food and culture.”—Food Network blog In *The Adobo Road Cookbook*, Marvin Gapultos, a food blogger-turned-gourmet food trucker, brings the exotic—yet easy to make—flavors of the Philippines into your home with this beautiful *Filipino Cookbook*. With a distinct lack of Filipino restaurants to be found, the road to great Filipino food begins and ends at home. In his debut cookbook, Marvin demonstrates that Filipino cuisine can be prepared in any kitchen—from Manila to Los Angeles and everywhere in-between. Marvin interprets traditional Filipino flavors with equal parts kitchen savvy and street smarts—providing easy-to-follow, tried-and-true recipes that serve as a guide to the pleasures of Filipino cooking. The nearly 100 recipes in these pages pave a culinary road trip that transports home cooks to the roadside food stalls, bars and home kitchens of the Philippines, to the hungry streets of L.A., and even into the kitchens of Marvin’s grandmother, mother and aunties. A highly personal take on traditional Filipino cooking, *The Adobo Road Cookbook* boasts a tantalizing mix of native Filipino flavors, as well as influences from Spain, Mexico, China, and the U.S. From chapters featuring surefire entertaining foods like Filipino bar food, street food and cocktails to a complete section of adobo recipes, both traditional and with a twist, the recipes found in *The Adobo Road Cookbook* express Marvin’s unique approach to cooking. All of his recipes emphasize their authentic Filipino roots, taking advantage of traditional island flavors for which the Philippines is rightly renowned. Original Filipino recipes include: *Slow-Braised Pork Belly* and *Pineapple Adobo* *Spicy Sizzling Pork (Sisig)* *Salmon and Miso Sour Soup (Sinigang)* *Chili Crab Spring Rolls (Lumpia)* *Coconut Milk Risotto with Kabocha Squash* and *Long Beans Chicken Adobo* *Pot Pies* *Sweet Corn* and *Coconut Milk Panna Cotta* *Spicy Sizzling Pork Gin Fizz* *Tropical Banana-Nut Spring Rolls*

More than 75 ways to support health and wellness with ginger and turmeric Likely already sitting on your spice rack, ginger and turmeric have been culinary and medicinal staples for centuries—and for good reason. While best known for their flavor, and turmeric’s vibrant color, these

spices are also rich in health benefits. Packed with vitamins, minerals, and antioxidants, ginger stimulates digestion, strengthens immunity, and helps ease motion sickness, while turmeric can help relieve migraines and even spice up your makeup regimen. Both have powerful anti-inflammatory properties. In *The Ginger & Turmeric Companion*, Suzy Scherr demonstrates how to incorporate these natural wellness aids into daily life. From surprising and delicious recipes—including information on how to maximize the benefits of adding ginger and turmeric to your diet—to health and beauty secrets, she presents a fuss-free guide to these powerful spices. With Scherr's comprehensive guidance, look no further than the spice cabinet for a feel-good, look-good way to mix up everyday routines.

Kulinarya, A Guidebook to Philippine Cuisine Tuttle Publishing

For Bryan Koh, *Milkier Pigs & Violet Gold* marked his first foray into the world of cookbook publishing. It was the first Filipino cookbook written by a foreigner, inspired by the food he had enjoyed during his childhood and that which he encountered on travels throughout the Philippines. It was received with critical acclaim. In the five years since its release, and ten years since Bryan first began traversing the country in the name of research, global interest in Filipino food has swelled, as has a curiosity among Filipinos about the regional and provincial delicacies of their homeland. For this second edition, Bryan returned to the Philippines yet again and visited previously uncovered territories, such as Quezon, Maguindanao and Tawi-Tawi. The result is an especially vivid tome, with at least 20 new recipes, including *hardinera*, a festive steamed meatloaf; *espalol*, a sweetmeat of toasted glutinous rice and coconut milk; *balo-balo*, a green mango salad with salted fish and toasted coconut; *piyalam*, fish stewed with turmeric, onions and tomatoes; and *puto kuhita*, steamed tapioca cakes stuffed with sweet-sour braised octopus. As with its predecessor, this new edition is sumptuous with food and location photographs, all of which were executed by Bryan, who also designed the book.

From *ampapagot* (Cebuano for triggerfish) to *ligaya* (bread with red filling from Bicol) to *ukuh ukuh* (a Tausug dish resembling a sea urchin risotto), this dictionary gathers more than 8,000 terms relating to food ingredients, dishes, cooking styles, preparation techniques, and utensils, among others. For anyone who cooks or simply loves Filipino food, this book is a vital reference and an excellent cookbook supplement.

Collated in this book are Chef Reggie Aspiras's notes straight from her kitchen, her cooking classes, and her years of experience in the culinary world. Get ready for these sumptuous recipes that explore the flavors & tastes of classic Philippine dishes, done Chef Reggie's way.

A thorough collection of unfamiliar dishes from different provinces of the Philippines. Angelo Comsti traveled all the way from Batanes at the northern most tip of the country to down south in Tawi-Tawi to record and immortalize the recipes and stories everyone needs to know.

Bestselling cookbook author and food writer Angelo Comsti follows up his bestselling book *From Our Table To Yours: A Collection of Filipino Heirloom Recipes and Family Memories* with another treasury of dishes deeply rooted in the culture and history of the Philippines. Together with food historian Felice Prudente Sta. Maria, restaurateurs Robby Goco and Gaita Fores, notable writers Nana Ozaeta and Jin Perez, and 35 other prominent figures in the local food industry, Angelo gathers time-honored dishes that hail from the various regions of the country and presents the richness of Filipino cuisine in *The Filipino Family Cookbook: A Treasury of Heirloom Recipes and Heartfelt Stories*

In the newly revised and updated *Memories of Philippine Kitchens*, Amy Besa and Romy Dorotan, owners and chef at the Purple Yam and formerly of Cendrillon in Manhattan, present a fascinating—and very personal—look at Filipino cuisine and culture. From *adobo* to *pancit*, *lumpia* to *kinilaw*, the authors trace the origins of native Filipino foods and the impact of foreign cultures on the cuisine. More than 100 unique recipes, culled from private kitchens and the acclaimed Purple Yam menu, reflect classic dishes as well as contemporary Filipino food. Filled with hundreds of sumptuous photographs and stories from the authors and other notable cooks, this book is a joy to peruse in and out of the kitchen.

The first Filipino settlers arrived in Stockton, California, around 1898, and through most of the 20th century, this city was home to the largest community of Filipinos outside the Philippines. Because countless Filipinos worked in, passed through, and settled here, it became the crossroads of Filipino America. Yet immigrants were greeted with signs that read "Positively No Filipinos Allowed" and were segregated to a four-block area centered on Lafayette and El Dorado Streets, which they called "Little Manila." In the 1970s, redevelopment and the Crosstown Freeway decimated the Little Manila neighborhood. Despite these barriers, Filipino Americans have created a vibrant ethnic community and a rich cultural legacy. Filipino immigrants and their descendants have shaped the history, culture, and economy of the San Joaquin Delta area.

Pulutan: finger foods, appetizers, bar snacks and street foods best enjoyed alongside an alcoholic drink. Tart and refreshing seafood ceviche spritzed with citrus, tender pork meatballs in spicy coconut sauce, charred chicken skewers lacquered with sweet and savory glazes—the array of Filipino bar snacks and small dishes known as "Pulutan" are the definitive pairing for a cold beer, wine cooler or cocktail.

Incorporating culinary influences from Spain, China, Mexico and the U.S., along with indigenous flavors and traditions, these Filipino finger foods can range from *tapas* and *pintxos* to *eggrolls* and *dumplings*, and even *barbecued meat* and *chicken wings*. Do as Filipinos do: invite some friends over, enjoy a selection of delicious Filipino snacks, and socialize over a few cold drinks! This Filipino cookbook includes over 60 exciting *Pulutan* recipes, such as: *Grilled Coconut and Lemongrass Shrimp Raw Oysters with Green Mango Mignonette (Kinilaw)* *Fried Calamari with Crispy Purple Yam Crust* *Corn-Dogged Quail Eggs (Kwek-Kwek)* *Fried Green Mangoes* *Grilled Bacon Skewers with Pineapple Glaze* *Spicy Sizzling Squid (Sisig na Pusit)* *Pork Meatballs with Spicy Coconut Sauce (Bicol Express)* *Grilled Garlic Lamb Chops (Salpicao)* And much more, including many unique cocktails and desserts! In his new cookbook, Marvin Gapultos shows you how to eat and drink like a Filipino with a range of easy *Pulutan* recipes. The recipes are easy to follow and use ingredients readily found in any supermarket or Asian grocery store. What's more, as a Certified Cicerone(R) and craft beer professional, Marvin also provides perfect beer pairings for each dish so you can elevate your *Pulutan* experience to the highest degree. The results are tasty, satisfying finger foods that you'll enjoy making and sharing. This cookbook is the essential guide to Filipino food and drinking culture. Cheers for Filipino Food! Mabuhay!

In this fine short-story collection, 29 Filipino American writers explore the universal challenges of adolescence from the unique perspectives of teens in the Philippines or in the U.S. Organized into five sections--Family, Angst, Friendship, Love, and Home--all the stories are about growing up and what the introduction calls "growing into Filipino-ness, growing with Filipinos, and growing in or growing away from the Philippines."... The stories are delightful (Booklist)

Cook up the bold, unique flavors of this multicultural culinary destination. Peruvian cuisine, described by food critic Eric Asimov as one of the world's most important cuisines and a model of fusion cuisine, is the new lip-smacking trend worthy of every American table. The *Big Peruvian Cookbook* is a journey through the diverse gastronomy of the multicultural South American country, from its Andean peaks to its coastal towns and tropical jungles. Become intimately acquainted with Peru's universe of flavors, techniques, and traditions. Peruvian food is a fusion of its Incan roots, mixed with Spanish, Arab, African, Chinese, Italian, Japanese, and French influences, and the result is a vast and colorful range of dishes, each telling a distinct story, such as: *Traditional Ceviche* (or "Cebiche") *Causa* (Layered Mashed Potato) *Arroz*

Chaufa (Fish Stir-Fried Rice) Papa a la Huancaína (Potatoes in Cheese Sauce) Lomo Saltado (Stir-Fried Sliced Beef with French Fries) Ají de Gallina (Creamy Chicken) Anticuchos de Corazón (Grilled Heart Skewers) And more! Your go-to guide for mastering this famous cuisine, The Big Peruvian Cookbook will show you how to whip up cebiches, piqueos, soups, and traditional sweets like a local, creating a real Peruvian culinary experience at home.

Learn authentic and delicious recipes from the Philippines, along with culinary culture and history, with this beautifully illustrated Filipino cookbook. From the national dishes such as adobe, lechon and sinigang, to the fiery foods of the Bicol region where coconut milk is a favored ingredient, Filipino food is a concoction of tantalizing textures, flavors and colors. Superb color photographs and detailed information on local ingredients make The Food of the Philippines perfect for anyone curious about the culinary delights of the "Pearl of the Orient"! Featured Filipino recipes include: Fish Ceviche Pork Cracklings Chicken Soup with Coconut Simmered Vegetables with Shrimp Fried Fish with Black Bean Sauce Rich Beef Stew Chicken and Pork Adobo And many more!

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