





Cebuchon and Mareng Gregggy's Lechon Sauce

by Gregggy Soriano

Preparation Time: 5 minutes

Cooking Time: 10 minutes for Streusel (8 hours to freeze ice cream)

Total Preparation and Cooking Time: 15 minutes

Yield: 32 oz.

Ingredients:

- Cebuchon from Island Pacific Supermarket
- 3 Tbsp. olive oil
- 1 small onion, finely diced
- 5 cloves garlic, minced
- 1 cup Filipino spiced cane or coconut vinegar
- 3 cups water
- 1/2 cup brown sugar
- 1/4 cup honey
- 1 Tbsp. Patis (fish sauce)
- 2 Tbsp. Worcestershire sauce
- 2 Tbsp. Shaoxing rice wine
- 1 tsp. finely ground or cracked black pepper
- 9 oz. can of liver spread
- 1/2 cup bread crumbs

Directions:

Heat olive oil in a sauce pot over medium heat. Saute onions until translucent. Add garlic and saute until golden brown.

Add vinegar, water, sugar, honey, Shaoxing rice wine, Worcestershire sauce, Patis, pepper and bring to a boil, uncovered, for 5 minutes (to allow the vinegar's pungent aroma to dissipate.)

Add mashed cooked liver spread, breadcrumbs and continue to cook, while constantly whisking and stirring. Cook until sauce is thickened. Remove from heat and allow to cool. This is optional, but you can place it in a bullet blender

or food processor to create a smoother sauce. I personally like seeing the pieces of onion and garlic. Serve with Lechon, chicken or anything you'd like. This sauce is "all purpose!" Enjoy!

I hope you enjoy making this recipe! Be sure to tag me on social media, if you ever make it!

TikTok: [@greggy.soriano](#)

IG: [@greggysoriano](#)

FB: [@greggysorianoofficial](#)

Remember to Be Kind and Bake (or cook) for Someone!

Greggy