



Caldereta

Ingredients

- 3 lbs beef neck bones
- 2 lbs beef chuck, cut into cubes
- 3 potatoes, peeled and cut for frying
- 3 carrots, peeled and cut for frying
- 2 red bell peppers, sliced
- 2 green bell peppers, sliced
- 5 oz pitted green olives
- 2 oz cheddar cheese, shredded or cubed
- 2 onions, chopped
- 5 cloves garlic, minced
- 5 tablespoons soy sauce
- 8 oz tomato sauce
- 2 tablespoons tomato paste
- 2 teaspoons beef bouillon powder
- 1/4 cup liver spread
- 3 tablespoons peanut butter
- 8 grams Maggi Magic Sarap seasoning
- Ground black pepper, to taste
- 4 cups water
- 2 cups cooking oil

Instructions

1. Marinate the Beef:

In a large bowl, combine the beef neck bones, beef chuck, and soy sauce. Mix well and let marinate for 10 minutes.

2. Fry the Vegetables:

Heat 2 cups of cooking oil in a wok or deep pan. Deep fry the potatoes and carrots until golden brown. Remove and set aside.

3. Sauté Aromatics:

Using about 3 tablespoons of the oil from frying, heat in a clean wok over medium heat. Sauté onions for 1 minute, then add garlic and cook until fragrant and lightly browned.

4. Cook the Beef:

Add the marinated beef to the wok. Cook for 3–5 minutes, stirring occasionally, until the beef starts to brown on the outside.

5. Add Liquids:

Pour in the tomato sauce and water. Cover and bring to a boil, then reduce heat and simmer for

40 minutes.

6. **Thicken the Sauce:**

Stir in the tomato paste. Continue simmering for 20–35 minutes or until the beef is tender. Add water as needed to maintain sauce consistency and stir occasionally.

7. **Add Flavor Enhancers:**

Mix in beef bouillon powder, liver spread, and peanut butter. Stir well to incorporate.

8. **Add Vegetables and Olives:**

Add the green olives and bell peppers. Cook for an additional 3 minutes.

9. **Season and Combine:**

Season with Maggi Magic Sarap and ground black pepper to taste. Toss in the fried potatoes and carrots.

10. **Finish with Cheese:**

Add the cheddar cheese and cook for 2–3 more minutes, allowing the cheese to melt slightly.

11. **Serve:**

Transfer to a serving dish and enjoy hot with steamed rice.