Topic: Kare Kare

Speaker: Panglasang Pinoy Website | Notebook: Recipes



Kare Kare is a traditional *Filipino* stew complimented with a thick savory peanut sauce. The commonly used meats for this dish are ox tail, tripe, and pork leg; on some occasions goat and chicken meat are also used. Besides the peanuts, this dish depends on the shrimp paste (on the side) in order to be fully enjoyed. Traditionally, “palayok” (clay cooking pot) is used to cook this dish and it is also used as the serving pot.

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