

Stewed Dog, Wedding Style

by Rev. Joe Dirt - Thursday, December 17, 2009

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A traditional Filipino recipe.

First, kill a medium-sized dog, then burn off the fur over a hot fire. Carefully remove the skin while still warm and set aside for later (may be used in other recipes). Cut meat into 1” cubes. Marinate meat in mixture of vinegar, peppercorn, salt and garlic for 2 hours. Fry meat in oil using a large wok over an open fire, and then add onions and chopped pineapple and sauté until tender. Pour in tomato sauce and boiling water, add green pepper, bay leaf, and Tabasco. Cover and simmer over warm coals until meat is tender. Blend in purée of dog’s liver and cook for additional 5 – 7 minutes.

From the book [*Eating Animals*](#) by Safran Foer

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