

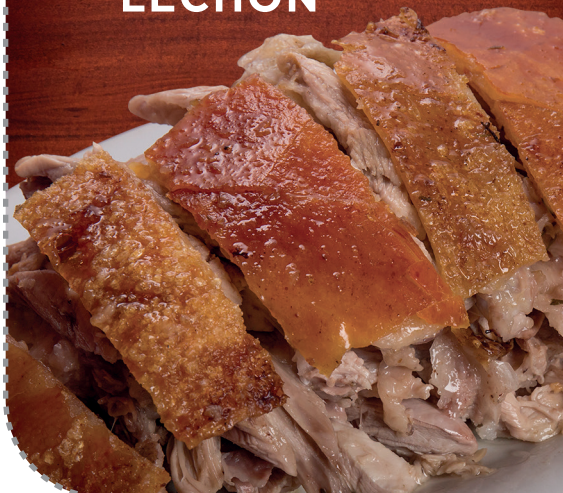


# HEATING INSTRUCTIONS

Thank you for choosing **ZUBUCHON**.

Here are a few tips to maintain the taste and freshness of our products:

- **ZUBUCHON LECHON**
- **BONELESS LECHON**



## FROZEN LECHON



To defrost, place frozen lechon in the refrigerator overnight until soft.



Do not soak in water or the meat will get soggy and lose flavor.



Place your defrosted, unwrapped lechon on a pan and into an oven or turbo broiler at 375F until heated through, approximately 8-12 minutes.

## FRESH LECHON



Consume within 3 hours or immediately refrigerate / freeze.



Heat up in an oven, toaster oven or turbo broiler.

- **LECHON SISIG**



To defrost, place frozen sisig in the refrigerator overnight until soft. Do not soak in water.



Mince some ginger, onion, garlic and chilis.



Heat a pan over high heat, add some oil and all chopped ingredients.

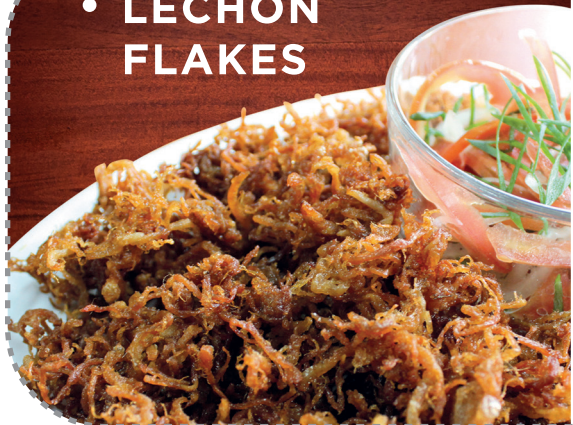


Add sisig (you may want to cook in two batches to help crisp up sisig) and some soy sauce, salt, pepper and kalamansi juice.



Serve on a sizzling plate, add a cracked raw egg on hot sisig if desired.

## • LECHON FLAKES



To defrost, place lechon flakes in the refrigerator overnight until soft. Do not soak in water.

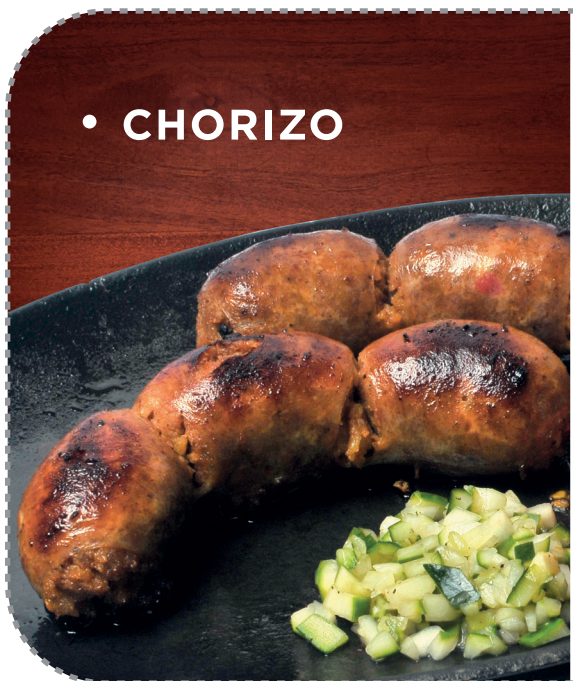


In a frying pan, add some vegetable oil and fry in batches of around 100 grams until chewy/crisp.



Drain on paper towels and serve hot.

## • CHORIZO



To defrost, place frozen chorizo in the refrigerator overnight until soft. Do not soak in water.



Pierce chorizos with a fork or knife.



Place in pan with about 1/4 cup of water.



Turn on heat to medium, cover and steam until cooked through.



Remove cover and let water evaporate. Fry chorizos in their own fat until skin is light brown. Serve hot.

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