

What is Sinigang?
A traditional Filipino soup, described as sour soup or sour stew. It can be made with chicken, pork, beef or fish. This recipe is intended to use a salmon head, although it can also be made with any other fish head - or even fish fillets. The fish version is also a quick soup, ~30 minutes from cutting board to table.

Chef King Phojanakong and his mother Emma taught friends and guests this recipe for the classic Filipino soup, **Sinigang**. Rampant with heady notes of citrus and a backbone of tart, yet earthy tamarind, this is one *Mother* soup.



This zine was produced by a crafty volunteer with Homer Drawdown, to address food waste on the Kenai Peninsula. We hope you find ways use ALL parts of the fish you catch. Find the original recipe here:



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Add the tamarind pulp, fish sauce and tomatoes. Bring the **soup pot** to a boil, then reduce to a simmer and cook for 15 minutes more. Add salt (or more fish sauce) and black pepper to taste. Add calamansi juice to taste, enough to make the soup bright and pleasantly tart.



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June 2026
Homer, Alaska

"No Scrap Wasted"
Learning Series

Seafood Sinigang

pronounced "see-NEE-gahng". The "ng" at the end is pronounced like the "ng" in "sing."

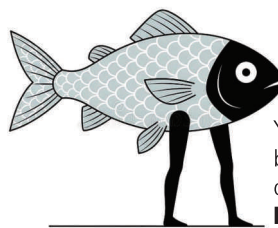


Use the fish's head in this Filipino sour soup.

You can find the freshest locally-grown **vegetables** at the **Homer Farmer's Market** through the summer. The daikon radish, garlic, and leafy green mixes are some of our local farmers' favorites.

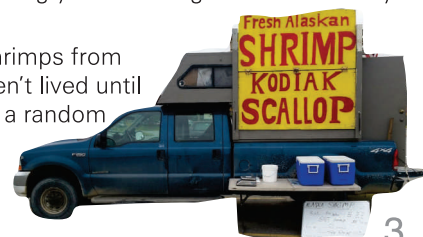


You can find **tamarind paste**, fish sauce, and **calamansi juice** at **Save-U-More**. Alternatively, you can find the *MamaSita's Sinigang Sampalok* aka *MamaSita's Tamarind Seasoning Mix* at Save-U-More in the Asian aisle.



You can find fish heads attached to their bodies and swimming in salt water. You can also ask for fresh fish heads at **Buttwhackers** fillet service on the spit, but bring your own bag to haul 'em away.

You can find local spotted shrimps from the **Shrimp Guys**. You haven't lived until you've bought seafood from a random pick-up truck parked along the road.



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Ingredients:

- 2 fresh tomatoes, roughly chopped
- 2 daikon radish, peeled & cut into ½-inch thick half moons
- 1 bunch swiss chard, roughly chopped
- 1 onion, thinly-sliced
- 3 cloves of garlic, thinly-sliced
- 6 ounces tamarind paste
- ¼ cup fish sauce, or to taste
- Calamansi juice, to taste (see note below)
- Salt and freshly ground pepper to taste
- 2 cups long-grain white rice
- 10 cups vegetable stock or water
- 12 medium shrimp (optional)
- 1 salmon head, or other large fish head

Note: In addition to tamarind, other sour fruits like calamansi, guava, batuan (similar to mangosteen) and unripe watermelon can be used as a souring agent. Calamansi is a lime-like citrus; you can find it, or its frozen juice, in some Asian markets. If you can't get calamansi, feel free to use more tamarind or even vinegar; just make sure the soup has a distinct, pleasant sour note throughout.

Add the shrimp and salmon. Simmer until shrimp and salmon are just cooked through, 5-7 minutes.

Add greens and simmer another 2 minutes.

Serve in bowls with white rice alongside.



Directions:

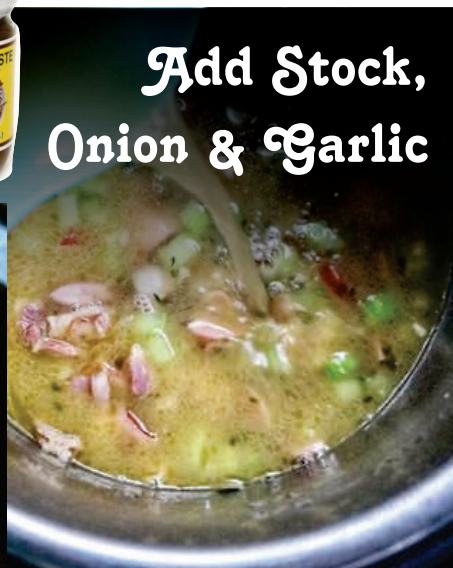
Make the tamarind paste: In a medium sized bowl cover the tamarind with hot water and soak until pliable. Remove any seeds and fiber strands and set aside. (This is easiest if you push the soaked pulp through a strainer.) OR you can find ready tamarind paste at Save-U-More.



Cover the uncooked rice with a little cool water and swish around with your fingers for about 1 minute. Drain the rice, reserving the rice-soaking water and add it to a **soup pot**.

Cook the soaked rice in fresh water according to the package directions or however you like to cook rice. (You will serve it with the Sinigang.)

Add Stock, Onion & Garlic



To your **soup pot** with the rice-soaking water, add the vegetable stock, the onion and garlic to the soup pot and bring to a simmer over medium heat.