

CHEVON Products

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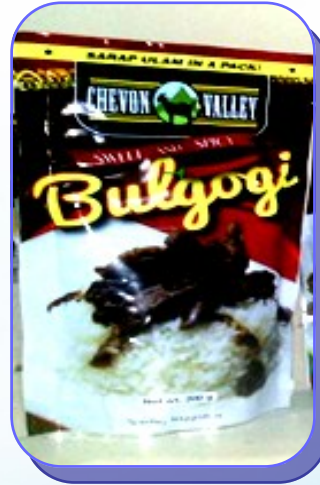
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Chevon Dishes

Chevon Bulgogi

This chevon dish is made of sliced goat's lean meat marinated with spices and cooked with sesame oil and seeds. It is sweet and spicy and usually eaten with raw vegetables like lettuce and rice. The chevon flavor of this meat dish is none to just perceptible so it can be eaten by individuals who are non-chevon eaters.



Chevon Pinapaitan

A meat dish composed of sliced goat's internal organs added with pinapaitan (bile extract), green tamarind extract and other spices. It is slightly bitter and sour because of the bile extract and green tamarind extract added.



Chevon Sisig

This is a meat dish from thinly sliced goat's skin. It is moderately salty and spicy due to the addition of ginger, onions, and chili (siling labuyo) and usually eaten with rice or made as "pulutan".



Chevon Sinampalukan

This is another chevon dish made of goat's lean meat with a moderate sour taste because of the added tamarind extract and a mild lemon grass flavor of the broth.



Process:

These chevon dishes after they are half cooked are hot filled in retortable stand up pouch sealed with band sealer and processed in water retort in appropriate time and temperature for them to be commercially sterile.

