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Five Favorite Pulutan from All Over the Philippines



Feasting on pigar-pigar for pulutan at Pangasinan. Image by Estan Cabigas from Langyaw.com

"Filipinos are mild drinkers," Philippine National Artist Alejandro Roces once wrote. He continued by saying there are only three occasions Filipinos drink: when they're happy, sad, and for any other reason in between.

Complementing our love for drinking is the variety of beer-match laid on the drinking table, or *pulutan* as we Filipinos know it. There are plenty to choose from, and if you're traveling around the Philippines, you should dig in and familiarize yourself with the Filipino *pulutan* culture. Gather some friends, drag out a case of your favorite beer, and try some of the best-tasting *pulutan* we have to offer:

1. Sisig of Pangasinan

Sisig is a dish known as a specialty in Pangasinan's Aling Lucing, home of "The Original Sisig Queen". This sizzling pulutan is made up of minced pork ear, pig's jaw, and chicken liver. Its distinctive blend of salty, sour, and spicy mixed with different herbs can bag five stars for flavor any day. Drop a just-cracked egg into the sizzling plate and squeeze some sliced calamansi for the perfect *pulutan*!

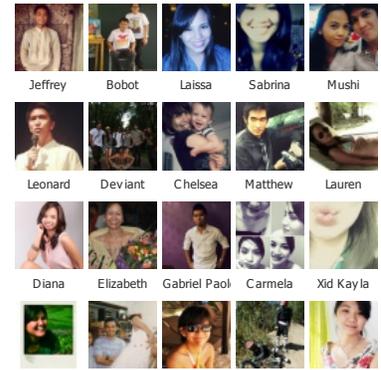
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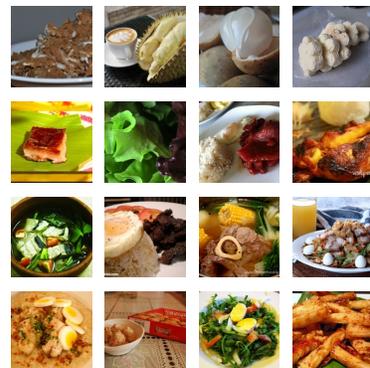


MeetManila Lunch time! How about eat your dessert first this smile Friday?
This case comes with a specialty of



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2. Balut and One-day Old Chick of Victoria, Laguna

It's a prerequisite for anyone visiting the Philippines to taste the balut, a specialty in Victoria, Laguna. It looks like any chicken egg, but there's an interesting surprise when you peel off the shell—a baby chick! It tastes like a normal egg too, but as surprising as the baby chick, it has more meat, crunch, and flavor. Trying it is an adventure in itself, but when you have it with beer, it's an even better experience. And if you're really adventurous, take the experience to the next level and try the day-old chick.

3. Pigar-pigar of Galvan St., Dagupan City

"A good dish of pigar-pigar means the beef is tender and just rightly cooked with limp but still crunchy vegetables. The sweetness and crunch of the onions combine with the beefy taste plus the kick added by the soy sauce + calamansi + pepper combo can be memorable." – [Langyaw.com](#)

Estan Cabigas takes you on a tour of Galvan St. and the flavors of pigar-pigar in his [blog](#).

4. Chicharon of Camiling, Tarlac

You can find some of the best of this *pulutan* in Camiling, Tarlac, the Chicharon Capital of the Philippines. They even have a Chicharon Festival which you can catch at the last week of October, the same month beer is celebrated! The crunch of fried pork rinds and beer bubbles

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make a perfect match in your mouth, taking you to *pulutan* heaven. It's no wonder the chicharon is a favorite beer match!

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5. Peanuts of Siquijor

You can find the best of this *pulutan* in Siquijor. It doesn't matter how exotic and meaty sisig, balut, pigar-pigar, or chicharon taste; nothing can beat peanuts. From an assortment of peanuts to choose from, adobo-style peanuts are one of the locals' favorite beer-matches. These are shelled peanuts fried with garlic—a mix of crunchy, greasy, and salty that will go well with a bottle of a beer. As the popular Filipino TV commercial shows, *isang platitong mani* ("a saucer of peanuts") makes any drinking session a good one.

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