Helpful Filipino terms and items, commonly used in cooking!

Achara - pickled fruits or vegetables served as a relish with grated green papaya or sauerkraut.
Achuetes or Achiote - annatto seeds used to give food a reddish color. Seeds are soaked in water to extract the color. Usually available in bottles in most supermarkets or Hispanic food stores.
Adobo - a generic term of cooking meat, fish or vegetables in garlic, vinegar, soy sauce and pepper. It is the name of the dish as well as the style of cooking.
Alimasag - a variety of crab with large pincers.
Apritada - meat dish with tomato sauce and vegetables; a Spanish-influenced dish.
Arroz - Spanish word for "rice."
Asado - a meat dish cooked with romatoes, onions and other seasonings.
Baboy - Tagalog term for "pork" or "pig."
Bagoong - salty, fermented sauce or paste made from small shrimps or fish, used as an accompaniment to main dishes; also known as anchovy sauce. It is available regular or sauteed.
Bistek - beefsteak.
Buko - a young coconut.
Calamansi - a small limelike fruit found in the tropics. Lemon is the best substitute.
Caldereta - goat-meat stew.
Camaron rebosado - shelled shrimps (with tail on) dipped in a batter and deep fried.
Cassava - an edible, starchy root used in making bread or tapioca.
Chicharon - crisp fried pork rind or skin.
Chorizo de Bilbao - Spanish sausage used for flavoring dishes.
Dilis - long-jawed anchovy.
Embutido - ground meat roll, usually made with ground pork stuffed with ham, pickles, eggs and raisins.
Empanada - meat turnover with ground beef, chopped olives, raisins and a slice of hardboiled egg.
Empanadita - small turnover with honey and nuts.
Ensalada - Spanish term for "salad."
Escabeche - fish in sweet-and-sour sauce.
Estofado - stewed meat dish cooked with vinegar, sugar and other spices.
Frito - Tagalog term for "fried."
Flan - custard made of milk and egg yolks.
Fritada - see Apritada.
Gallina - Spanish word for "chicken."
Gata - Tagalog word for "coconut milk."
Ginataan - method of cooking food in coconut milk.
Guisado - Tagalog word for "sauteed."
Hamon - Tagalog spelling of the Spanish word for ham (jamon).
Inihaw - Tagalog term for "charcoal-broiled."
Kangkong - green, smooth-leafed vegetable native to the Philippines. It has a flavor that is milder than spinach and a texture similar to watercress.
Kare-Kare - Philippine meat-vegetable stew with ox tail, beef or tripe, eggplant, banana buds and other vegetables cooked in peanut sauce and ground toasted rice.
Kawali - Tagalog word for "snails."
Kutsay-Tagalog word for "leeks."
Labong-Tagalog word for "bamboo shoots."
Leche flan-leche is the Spanish word for milk; a milk and egg yolk custard.
Lechon-roast suckling pig.
Lengua-Spanish word for "tongue."
Lomo-Beef loin
Longaniza-native sausage.
Lumpia-Philippine egg rolls
Manok-Tagalog word for "chicken."
Mechado-meat into which long strips of fat have been inserted, then simmered in tomato sauce and spices.
Menudo-diced pork and liver stew with vegetables
Merienda-afternoon tea.
Miki-rice noodle.
Misua or Miswa-threadlike wheat noodle; a vermicelli
Misu-soybean paste
Mongo-mung beans.
Morcon-beef meat roll stuffed with eggs, ham, pickles and sausages.
Nilaga-Tagalog word for "boiled."
Paksiw-fish or meat cooked in vinegar, garlic and hot cooking peppers.
Pansit-noodle dish.
Pastillas-sweets in the form of little bars made of milk and sugar, with or without nuts.
Patis-very salty, amber-colored, thin liquid extract from salted and fermented seafood (usually fish). Very similar to the Vietnamese nuoc mam and the Thai nampla, which may be substituted.
Pesa-fish or meat dish with vegetables simmered with fresh ginger.
Pipino-Tagalog for "cucumber."
Pochero-dish of boiled beef, chicken, dumplings and vegetables, which is similar to the Spanish cocida.
Pusit-Tagalog word for "squid."
Puto-steamed rice cake.
Relleno-Spanish word for "stuffed;" used for any stuffed dish.
Salabat-ginger tea.
Sili-long green cooking pepper.
Sinigang-sour soup dish of meat or fish with vegetables, seasoned with tomatoes, onions and lemon juice.
Siomai-dumplings
Sitao-string beans, a yard-long bean.
Sotanghon-transparent bean noodles; also known as cellophane noodles.
Sugpo-giant tiger prawn.
Talaba-Tagalog term for "oyster."
Talong-Tagalog term for "eggplant."
Tapa-dried meat cured with salt and vinegar.
Tausi-black soy beans, salted and fermented.
Tinola-fish or meat dish flavored with ginger.
Togue-bean sprout.
Tokwa-soy bean cake.
Tulya-freshwater clams.
Ubod - hearts of palm.
Upo - Philippine gourd.
Yema - Spanish for "egg yolk."