

Lechon - The Philippines' Finest Delicacy



Lechón is a pork dish in several regions of the world, most specifically Spain and its former colonial possessions throughout the world. The word lechón originated from the Spanish term leche (milk); thus lechón refers to a suckling pig that is roasted. Lechón is a popular cuisine in the Philippines. The dish features a whole roasted pig cooked over charcoal.

What makes Lechon the finest cuisine in the Philippines?

In the Philippines, lechón is served with plum or other sauces, vinegar, or with other seasonings or accompaniments. In the Philippines, the term lechón also came to mean any meat prepared by cooking on a pit, such as lechón baka (roast beef) and lechón manok (roast chicken).

Lechon is cooked with passion and exceptional cooking ability. Moreover, prior to the roasting procedure over charcoal, a combination of special ingredients are placed inside the pig's stomach, same thing done with roasted cows and chicken.

When the skin turns reddish-brown, the cook will apply some kind of oil that would make the flesh tender at the same time, crusty. This gives Lechon a palatable savor that once you've tasted; you're going to ask for more. It is the main reason why anyone craves for it.

There are other Philippine versions of lechón, known as [lechón kawali](#) and [Paksiw na lechón](#). Lechón kawali involves boiling the processed meat, and then frying the pieces of pork in a frying pan. Paksiw na lechón involves cooking the left-overs of the main-course lechón by boiling it in a vinegar mix, making the meat moist, and then stir-frying it along with other marinated ingredients.

The delightful tang and the exceptional '*juicy-licious*' flavor of the Philippines' Lechon, is something you'd not want to miss. It is a well-liked cuisine that is always present during festivities, commonly known as "*fiesta*" celebration anywhere in the country. To Filipinos, their fête is not complete without a Lechon appearing on the table.

Lechon, also known by the locale as "*Litson*" or "*Inasal*" (*Cebuano*), is a traditional delicacy served on special events and occasions like Christmas Eve, birthdays, not to mention the fiesta celebration.

"*Litson*" is a Spanish term, which means '*suckling pig*'. Hence, the original variety is a roasted pig, popularly known as *Litsong Baboy*. Originally, it is skillfully cooked by impaling a whole pig in a bamboo spear and roasts it with the use of charcoal.

At present, Lechon does not only refer to a roasted pig, but also denotes a roasted cow or chicken. Hence, the three main Lechon varieties are served anywhere in the country, namely: *Litsong Baka*, *Litsong Manok* and *Litsong Baboy*.