

Bakla si manong



Background of the study We choose this type of investigatory because it is an easy way to denaturized meat and it may help our mother or for the person can cook. It also helps the person to tendering the meat in short period of time, so it is hassle free for them in cooking meats. And we also know that Filipinos loves eating meat so if we're successful in this investigatory we're pretty sure that Filipinos will surely love more meats. . 2

Statement of problems/bob]actives One problem that may come in our investigatory project is making the product successful and clear. Another problem is making pure substances and flourished trials for this experiment. We are making this to have a new product but in a better way. An alternative way of making a tenderfeet in a cheap and easy way. People will now be more resourceful. 1. 3 Formulation of the hypothesis 1. Significant of the study The importance of our investigatory for the people is they can tendering the meat is short period of time. They can tendering the meat with hassle free and they're not difficult to tendering it and so that they can prepare it fast. 1. 5 Scope and delimitation of the study Materials: Raw papaya Meat salt Water Spoon and container Procedure: All you need to make your own meat tenderfeet at home is one medium-sized papaya fruit and h teaspoon of salt.

Rinse the papaya under warm water, then cut into the papaya about h" deep and peel off the skin. You should be left with a slightly soft, fleshy fruit. Chop the papaya fruit into small cubes and place it in a small bowl. Add h teaspoon of salt, and then mash the papaya with a fork or the back of a spoon. You want to make a thick paste, so keep mixing until all the lumps are out of the mixture. You will need about one tablespoon of papaya

mixture or every half pound of meat (all types). Baklava Sis Among By
Heartbreaking