



# Pork Adobo

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**Prep:** 10 minutes **Cooking:** 45 minutes **Total time:** 55 minutes

## Ingredients

- 1.5kgs of pork shoulder or belly
- 5 cloves or about 3 tablespoons of garlic
- 1 teaspoon of black pepper
- 1 teaspoon of white pepper (optional)
- 3 bay leaves
- 1 cup of light soy sauce (low sodium alternatives do not work here)
- 240mL of water
- 0.25 cups of white vinegar
- 2 tablespoons of brown sugar
- Salt to taste

## Materials

- 1 cutting board
- Measuring cups and spoons
- 1 pot
- Knife

Optional: You can also eat adobo with potatoes! Peel and cut potatoes into quarters. Then add them during step 6 as an alternative starch to rice when serving.

## Ingredients

### Prep

- Mince your garlic cloves.
- Cube the pork into 1 inch cubes.
- Season it lightly with salt and pepper.

### Cook

- Heat your pot to medium-high.
- Add in the pork shortly followed by the garlic. Cook until the pork is browned (do not fully cook through).
- Add water, soy sauce, and the black and white pepper to the pot.
- Cover the pot and simmer for 30 minutes on medium to low heat. During this process, skim any pork scum from the top of the liquid using a spoon. You're cooking the pork until it becomes fork tender.
- After 30 minutes, or until the pork is tender, remove the lid and let the liquid reduce to concentrate the sauce. You want the liquid to reduce by about half of the original volume.
- After reducing, add the vinegar and sprinkle in the brown sugar. Keep stirring until the sugar is dissolved to prevent burning.
- Let the dish simmer for an additional 10 minutes.
- Remove the bay leaves and serve over white rice. Enjoy!