

Adobong Pusit (Squid Adobo)



Ingredients

- 2 ¼ pounds squid, cleaned
- ½ cup white vinegar
- ½ cup water
- salt and ground black pepper to taste
- 2 tablespoons olive oil
- 1 small onion, minced
- 2 cloves garlic, minced
- 1 tomato, chopped
- 1 tablespoon soy sauce

Directions

1. Combine squid, vinegar, and water in a small pot over medium heat; season with salt and pepper. Simmer for 10 minutes.
2. Meanwhile, heat olive oil in a saucepan over medium heat; cook and stir onion and garlic in hot oil until softened, 5 to 7 minutes. Stir in tomato and soy sauce.
3. Pour squid mixture into tomato mixture and bring to a simmer; cook for 20 minutes.