



# Adobo

Chicken Adobo is an authentic Filipino dish and is one of the mostly recognized Filipino foods. Not to be mistaken with Mexican adobo, this dish is uniquely prepared by stewing chicken in vinegar and soy sauce.

## Recipes

- ☐ 2 lbs chicken (note 1)
- ☐ 3 pieces dried bay leaves (note 2)
- ☐ 8 tablespoons soy sauce (note 3)
- ☐ 4 tablespoons white vinegar (note 4)
- ☐ 5 cloves garlic (note 5)
- ☐ 1 1/2 cups water
- ☐ 3 tablespoons cooking oil
- ☐ 1 teaspoon sugar (note 6)
- ☐ 1/4 teaspoon salt (note 7)
- ☐ 1 teaspoon whole peppercorn

## Steps:

1. Combine chicken, soy sauce, and garlic in a large bowl. Mix well. Marinate the chicken for at least 1 hour.
2. Heat a cooking pot. Pour cooking oil.
3. 3 tablespoons cooking oil
4. When the oil is hot enough, pan-fry the marinated chicken for 2 minutes per side.
5. Pour-in the remaining marinade,
6. Add dried bay leaves and whole peppercorn.
7. Add vinegar. Stir and cook for 10 minutes.
8. 4 tablespoons white vinegar
9. Put-in the sugar, and salt. Stir and turn the heat off. Serve hot. Share and Enjoy!
- 10.