



Adobo

Basic Filipino Prok Adobo with Soy Sauce, Vinegar, and Garlic. This delicious dish is perfect when served over newly cooked white rice.

Recipes

- 2 lbs pork belly (
- 2 tablespoons garlic
- 5 dried bay leaves
- 4 tablespoons vinegar
- 1/2 cup soy sauce
- 1 tablespoon peppercorn
- 2 cups water
- Salt to taste

Steps:

1. Combine the pork belly, soy sauce, and garlic then marinade for at least 1 hour
2. Heat the pot and put-in the marinated pork belly then cook for a few minutes
3. Pour remaining marinade including garlic.
4. Add water, whole pepper corn, and dried bay leaves then bring to a boil. Simmer for 40 minutes to 1 hour
5. Put-in the vinegar and simmer for 12 to 15 minutes
6. Add salt to taste
7. Serve hot. Share and enjoy!