

To print this page, use your browser's "print" button. Then click "back" to return to the site.

COOKS.COM RECIPE SEARCH

PORK ADOBO

Printed from COOKS.COM

- ★
- 1 1/2 lb. pork shoulder or butt cut in 1 1/2" cubes (고기)
 - 1/3 c. vinegar (sugar cane vinegar best, but any will do)
 - 2 tbsp. soy sauce
 - 1 tsp. salt
 - 3 gloves garlic, minced (3개)
 - 1 bay leaf
 - 1/4 tsp. pepper
 - 1/2 c. water
 - 2 tbsp. cooking oil

Combine all ingredients, except cooking oil, in pot and let stand for 30 minutes. Then simmer, covered for one hour (or until meat is tender). Drain and keep sauce.

Heat cooking oil in skillet and brown meat on all sides. Place in serving dish. Pour off remaining cooking oil, add reserved sauce and cook for 1 to 2 minutes. Be sure to scrape all browned bits sticking to pan (best part!). Pour sauce over meat and serve. Excellent with white rice.

Chicken or chicken/pork together often used.

Serves 4 to 6 people and takes only an hour or so to cook.

A classic basic dish. It doesn't get any more Filipino than this!

* 위키백과에 위 재료들 중 이만 빼고 모두 섞어 30분 재운다.

* 마늘에 1시간 익힌다.

* 고기만 생략하고 술에 기름 두르고 굽는다.

* 그 술에 다시 고기전지인 닭고기와 함께 볶는다.

* 고기에 고기랑 기름이랑 같이 (끓고 고기) 담아낸다.

