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My Chicken Adobo



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To save time and add extra flavor, use bone-in chicken for this traditional Filipino recipe from chef April Bloomfield's ["A Girl and Her Pig."](#)

The Martha Stewart Show , April 2012

Yield

Serves 6

Ingredients

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1/4 cup canola oil
 5 pounds bone-in, skin-on chicken legs and thighs, cut through the bone into 2-inch pieces (you can have your butcher do this)
 2 heads garlic, cloves separated but not peeled
 1/2 large Spanish onion, peeled and cut into 8 wedges
 1/2 cup thinly sliced skin-on ginger
 10 whole black peppercorns
 4 fresh or 2 dried bay leaves
 1 1/2 cups unseasoned rice vinegar
 1/2 cup soy sauce

Directions

1. Heat oil in a large Dutch-oven over high heat until it begins to smoke. Working in batches, add chicken, skin-side down, to pot and cook, turning occasionally, until golden brown on all sides, 10 to 15 minutes. Transfer to plate and repeat process with remaining chicken.
2. Add garlic, onion, ginger, peppercorns, and bay leaves to Dutch-oven; cook, stirring, until onion is translucent, about 10 minutes. Return chicken to Dutch-oven along with vinegar and soy sauce. Increase heat and bring liquid to a boil, stirring and scraping brown bits from bottom of the pan.
3. Cover and reduce heat to a simmer. Cook, stirring occasionally, until chicken is tender and easily pulls away from the bone, about 45 minutes. Serve.

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