## Chicken (or Pork) Adobo

Source: Chef Dioniso Esperas of Sacramento Natural Food Co-op

Submitted by: Karen Miyao

3 lb chicken thighs

⅓ c. soy sauce

⅓ c. white vinegar

3 Tablespoons brown sugar

4 cloves garlic, coarsely chopped

1 Tablespoon grated ginger

2 bay leaves

¼ teaspoon cracked black peppercorns

1 c water or more to cover chicken

Salt to taste

1. Combine all ingredients in a small stock pot. Add enough water to cover the chicken by ½ inch and then bring to a simmer. Cover and simmer for at least 45 min until chicken is tender.

2. Remove chicken from pan and keep warm. Simmer liquid for 5--7 minutes to intensify flavor. Pour sauce over chicken and serve with steamed rice.

Remove bay leaves before serving.

OPTIONAL SAUCE IDEA--add 1 c of (I use Thai Kitchen organic) unsweetened coconut milk to sauce in step 2 as you reduce simmering liquid.

My changes/tweaks to this original recipe:

1. I brown chicken or pork first in olive oil.

2. I do add the coconut milk, which I think is a must because it just makes it that much more tasty!!

Delish served over rice!

Notes: You can use pieces of pork butt, instead of chicken thighs. Pork might take longer to cook than chicken.

From: *Lowe Family Cookbook* (2020 edition)