

# Chicken Adobo - Filipino Version

Recipe from [www.Cooks.com](http://www.Cooks.com)

Servings: 11



## Ingredients

- 1 whole chicken (cut into eighths)
- 1 whole garlic (chopped)
- olive oil or vegetable/corn oil
- 1 tsp ground black pepper
- 4 whole black pepper cloves
- 3 dried bay leaves
- 1 cup soy sauce
- 1 cup vinegar
- \*\*7up/sprite
- \*\*1 whole lemon (cut into 4th)

## Cooking Method

Remember to wash your chicken very well.

- We recommend using the lemon (in ingredients) to scrub all over the chicken parts and rub some salt into it as well.

Heat oil and add all of the garlic, and cook until garlic is lightly browned.

1. Add chicken and sauté until the chicken is beginning to tenderize.
2. Add ground black pepper, whole black pepper cloves, soy sauce, and vinegar, and let simmer for 25-35 minutes or until chicken is done.
3. Make sure to add more vinegar or soy sauce until it suits your taste (should be a bit tangy).
4. When chicken is tender, add some 7 up if you want a sweeter taste, and let simmer for 5 more minutes.

Serve over rice.