

Chicken and Pork Adobo

Pacific Crossings by Lily Gamboa O'Boyle, Acacia Corporation, NY, 1994

Servings: 4



Ingredients

- 1 cup distilled white vinegar (or cider vinegar)
- 1 cup water
- 1/2 cup soy sauce
- 2 tablespoons peeled and crushed garlic
- 3 bay leaves
- 1/2 teaspoon freshly ground black pepper
- 1 teaspoon crushed red pepper
- 1 pound chicken, cut into serving pieces, Chinese style
- 2 pounds pork butt, cut into cubes
- 4 tablespoons butter
- 2 tablespoons olive oil

Cooking Method

Add vinegar, bay leaves, soy sauce, black pepper, and red pepper into a large Dutch oven.

1. Add meat and let sit in broth mixture for 30 minutes or so.
2. Remove meat and add water, cover and simmer for 15 minutes.
3. Heat skillet with 2 tablespoons butter and 1 tablespoon olive oil.
4. Add 1 tablespoon garlic and brown over medium low heat about 5 minutes.
5. Add chicken pieces and brown over medium high heat about 3 minutes per side.
6. Add chicken pieces to broth mixture.
7. Deglaze skillet and add to broth mixture.
8. Heat skillet with 2 tablespoons butter and 1 tablespoon olive oil.
9. Add 1 tablespoon garlic and brown over medium low heat about 5 minutes.
10. Add pork pieces and brown over medium high heat about 3 minutes per side.
11. Add pork pieces to broth mixture.
12. Deglaze skillet and add to broth mixture.
13. Simmer chicken and pork in broth until meat is done about 30 minutes. Don't let it boil.
14. Remove meat and reduce broth.

Serve with rice.