

Adobo

County of Origin: Philippines | **Contributed by:** Flocerpida Fernandez

**Adobo is a popular Filipino dish frequently made and enjoyed.
It consists of marinated meat with garlic, vinegar and soy sauce.**

Recipe makes approx. 4 servings.

INGREDIENTS:

- 2 lbs. pork
- 2 tbsp crushed/mince garlic
- 4 tbsp vinegar
- 4 pieces dried bay leaf
- ½ cup soy sauce
- 1 tbsp whole peppercorn
- 1-2 cups of water
- 1 tsp salt

UTENSILS

- Large container or bowl
- Medium pot
- Knife

INSTRUCTIONS

1. Place pork in a container/bowl and combine crushed garlic, vinegar, and soy sauce. Mix everything well together while heating up your pot.
2. Add pork mixture into pot and cook until pork turns brown.
3. Add whole peppercorn, dried bay leaves.
4. Make sure all ingredients are well blended and then add water. Cover pot and let water boil, continue to cook pork until tender, which will take about 45-60 minutes.

*Note: if your pork is starting to get dry, add more water!

5. Enjoy!