

# adobo flakes

Filipinos love adobo so much that we've come up with a number of ways to cook it. This crispy, shredded version is great for those who like it with a bit of crunch!

## INGREDIENTS

1/3 cup Datu Puti Vinegar  
 1/2 cup Datu Puti Soy Sauce  
 5 cloves garlic, chopped  
 1/4 tsp ground black pepper  
 1/2 kg chicken leg and thigh  
 1/2 kg pork liempo, half-inch thick  
 2 cups water  
 2 bay leaves  
 1 tsp black peppercorns  
 1 cup Golden Fiesta Palm Oil, for frying  
 2 Tbsp cornstarch  
 3 Tbsp water

## DIPPING SAUCE

1/4 cup Datu Puti Vinegar

## PROCEDURE

**1** In a pot, combine **Datu Puti Vinegar**, **Datu Puti Soy Sauce**, garlic, and ground black pepper. Add the chicken and pork. Marinate for at least 15 to 20 minutes.  
**2** Add water, bay leaves, and black peppercorns, then simmer for 30 minutes or until meats are

tender. Let it cool.

**3** Shred the meat into thin, flakes, then fry it in **Golden Fiesta Palm Oil**.

**4** Simmer the leftover adobo sauce. In a small bowl, dissolve cornstarch in water. Add to thicken sauce.

**5** Drizzle over the flakes to moisten meat and add a boost of flavor. Serve with leftover sauce and **Datu Puti Vinegar**.

**TAKES** 25 TO 30 MINUTES

**MAKES** 4 TO 5 SERVINGS



**IDEA MAKER** Have it with pandesal, cheese, and mayo for a Pinoy breakfast sandwich!