

# adobong puti

Surprise the family with a different take on this classic Filipino comfort food! This version of adobo, which closely resembles the dish's pre-Hispanic version, uses vinegar.

## INGREDIENTS

1 kilo pork liempo, large cubed  
 1 tsp salt  
 ½ tsp ground black pepper  
 ¼ cup Golden Fiesta Palm Oil  
 8 cloves garlic, crushed  
 3 cups water  
 ½ cup Datu Puti Vinegar  
 2 tsp Datu Puti Patis  
 2 tsp whole peppercorns  
 4 bay leaves

## PROCEDURE

- 1 Season pork with salt and ground black pepper.
- 2 In a pan, heat **Golden Fiesta Palm Oil**. Fry pork until evenly browned. Add garlic, and sauté with pork briefly.
- 3 Add water, **Datu Puti Vinegar**, **Datu Puti Patis**, whole peppercorns, and bay leaves. Bring to a boil, cover, and simmer over low heat for 30 minutes or until pork is tender.
- 4 Add water as needed, depending on the toughness of

meat. If you prefer less sauce, you can continue reducing the liquid and sautéing adobo until oil separates and meat turns crispy.

**TAKES** 1 HOUR

**MAKES** 6 SERVINGS



**SKILL BOOSTER** Depending on preference, adobo sauce can be reduced until dry, meat turns crispy, and oil is rendered from pork.