

chicken & pork adobo

Adobo, which varies from region to region, may very well be our national dish. The aroma of a simmering pot of adobo drifting from the kitchen is unmistakable: There's soy sauce, vinegar, and garlic—and the warm, comforting smell of home.

INGREDIENTS

½ kg chicken cutlets, adobo cut
 ½ kg pork liempo, diced
 ½ cup Datu Puti Vinegar
 ½ cup Datu Puti Soy Sauce
 5 cloves garlic, minced
 1 tsp black peppercorns
 1 ½ Tbsp sugar
 2 laurel leaves
 2 cups water
 ¼ cup Golden Fiesta Palm Oil

PROCEDURE

- 1 In a bowl, marinate chicken and pork in **Datu Puti Vinegar**, **Datu Puti Soy Sauce**, garlic, peppercorn, sugar, and laurel leaves for at least 20 minutes.
- 2 In a pot, add chicken and pork with marinade. Add water, bring to a boil, and simmer for 30 minutes or until meat is tender. Separate meats from the sauce.
- 3 In a separate pan, heat **Golden**

Fiesta Palm Oil. Pan fry chicken and pork until crispy and golden.
4 Add chicken and pork back to the pot with sauce.
5 Simmer for another 5 minutes or until sauce is reduced by half.

TAKES 1 HOUR & 30 MINUTES

MAKES 4 TO 5 SERVINGS



IDEA MAKER Fry the meat after stewing to give it an added layer of flavor and texture—frying makes the meat crispy on the outside and juicy on the inside!