

Main

Adobo

Native Filipino dish. You can ‘adobo’ anything – chicken, pork, fish, beef, vegetables... Everyone has their own Adobo recipe, so feel free to play around with measurements of soy sauce, vinegar, water and sugar

Serves 4

Ingredients:

500g chicken (wings, thighs or drumsticks)

125ml soy sauce

125ml white vinegar

Water, if needed

4 cloves garlic, crushed

1 tsp black peppercorns

3 bay leaves

Brown sugar, to taste

1 onion, thinly sliced

Chillies, optional

Instructions:

- 1. Put all ingredients (except chillies) into a large bowl. Allow chicken to marinate for at least 30 minutes**
- 2. Put in a sauce pan over a medium heat, and cook until chicken is cooked through.**
- 3. Remove chicken from pan, and heat sauce until it has reduced and thickened. Add the chicken and sprinkle with chillies.**