

Chicken Pork Adobo Recipe

(Filipino Recipe)

Ingredients:

1 kg pork belly or shoulder, cut into large chunks
1 whole chicken, cut into serving pieces
1 head of garlic cloves, crushed
375 ml vinegar
375 ml water
1 bay leaf (optional)
2 tablespoons coarse salt
125 ml oil
60 ml soy sauce

Method:

Put pork belly and chicken in a large casserole dish. Sprinkle garlic over pork and chicken. Combine vinegar and water and pour over casserole. Do not use an aluminum casserole dish as the aluminum will react to the vinegar. Bring to a boil without stirring. When mixture boils, lower heat to simmer and add bay leaf, if using. Add salt and allow to simmer until meats are tender, about 30 minutes. Remove from casserole, reserving any liquid. In a wok, heat oil and brown the pork and chicken in batches. Remove from oil as pork and chicken brown and arrange in a serving dish. Blend together soy sauce and reserved liquid. Pour over chicken and pork. Serve with hot rice and chopped tomatoes.

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