

CHICKEN ADOBO

Febes's Recipe

INGREDIENTS

1 whole chicken, cut up
5 cloves garlic, smashed
1 TBSP black
peppercorns, cracked
7-8 bay leaves
1 1/2 c soy sauce
2 c rice vinegar

DIRECTIONS

1. Put chicken, garlic, pepper, bay leaves, and soy sauce in a shallow pan.
2. Cover and cook until chicken is browned. Add vinegar.
3. Cook until chicken is done to a nice, caramel brown and is completely cooked though. Remove chicken and reduce sauce.

NOTES

You can also use chicken thighs or any other bone-in, skin-on chicken. Serve with rice and cucumber salad.