

PHILLIPPINE CHICKEN ADOBO

WHAT YOU WILL NEED

- 3-4 lb chicken pieces (drumsticks and thighs) cut to be disconnected
- 1/2 C soy sauce
- 3/4 C white vinegar
- 6 cloves garlic, crushed
- 2 bay leaves fresh
- 1 Tbsp whole peppercorns
- 4 Tbsp fresh green onions finely cut

HOW TO PREP

1. Place chicken, soy sauce, vinegar, garlic, bay leaves and peppercorns in a large pot and bring to a boil. Reduce heat and simmer for 30 minutes. Turn the chicken periodically in the cooking liquid.
2. Remove the chicken from the pot and grill or broil for about 5 minutes.
3. While the chicken is finishing cooking, continue boiling the sauce until it reduces by almost half.
4. Place the cooked chicken on a platter, strain the sauce and pour over the chicken. Garnish with green onions.