

FILIPINO: ADOBONG MANOK (CHICKEN ADOBO) BY CYNTHIA BORCENA



Adobong Manok is one dish I enjoyed, and still do, growing up in the Philippines.

Recipes vary but the basic ingredients are:

- chicken, cut into serving pieces
- equal parts of soy sauce and white vinegar
- garlic
- bay leaves
- peppercorns
- olives, optional

For a serving for 6: use 3 pounds chicken, $\frac{1}{2}$ to $\frac{3}{4}$ soy sauce and white vinegar.

- Bring to a boil the chicken together with the soy sauce, vinegar, garlic, bay leaves, peppercorns, and olives. Simmer for about half an hour.
- Remove the chicken from the pot and broil in a pan for 10 minutes.
- Let the sauce in the pot boil until reduced by half.
- Cover the broiled chicken with the sauce.
- Serve with white rice.