

CHICKEN ADOBO

Ingredients:

2 lbs chicken
3 pieces [dried bay leaves](#)
6 tablespoons [soy sauce](#)
4 tablespoons white vinegar
5 cloves [garlic](#)
1 1/2 cups water
3 tablespoons cooking oil
1 teaspoon sugar
1/4 teaspoon salt (optional)
1 teaspoon whole peppercorn

Instructions:

1. Combine chicken, soy sauce, and garlic in a large bowl. Mix well. Marinate the chicken for at least 1 hour. Note: the longer the time, the better (2 lbs chicken, 6 tablespoons soy sauce)
2. Heat a cooking pot. Pour cooking oil (3 tablespoons cooking oil)
3. When the oil is hot enough, pan-fry the marinated chicken for 2 minutes per side.
4. Pour-in the remaining marinade, including garlic. Add water. Bring to a boil (1 1/2 cups water)
5. Add dried bay leaves and whole peppercorn. Simmer for 30 minutes or until the chicken gets tender (3 pieces dried bay leaves, 1 teaspoon whole peppercorn)
6. Add vinegar. Cook for 10 minutes (4 tablespoons white vinegar)
7. Put-in the sugar, and salt. Stir and turn the heat off. Serve hot. Share and Enjoy! (1 teaspoon sugar, 1/4 teaspoon salt)