

Filipino, as Filipinos speak it.



Adobo Recipe

500 grams of pork cut into cubes
1/2 cup cane vinegar
1/3 cup Filipino soy sauce
1 cup water
1 head garlic, minced
2 pcs. bay leaves
1 teaspoon peppercorn

Quickly brown the pork in a hot pan with oil and garlic. Add soy sauce, vinegar, water, peppercorns and bay leaf. Bring to a boil. Cover the pot, lower heat and let simmer for 20 minutes to an hour, depending on how tender you want the meat to be.

You can experiment on the ratio of vinegar and soy sauce. You can also add onions in the initial browning process. Some people marinate the meat first in the pot before bringing it to the stove. Adobo has many regional and family variations, so feel free to explore these recipes, which can be found in the interwebs. If you're brave enough, create your own version!