

Elvie's Pork Adobo Recipe:

Pork Adobo by Elvie

Adobo is the perfect balance of salt and acidity. It is slow cooked for richer and fuller flavors. Adobo has become an iconic dish that represents Filipinos worldwide. Adobo is a way of cooking meat (or vegetable) in a brine solution with vinegar, soy sauce, onions and peppercorns. Dried bay leaves and garlic are added for extra flavor and fragrance. Different meat can be used for making this dish. Most common is chicken or pork. Vegetables like snake beans (aka long beans), water spinach, and eggplant are also cooked in this manner. Another variety of adobo is fish and squid.

In this recipe, I used a mixture of pork shoulder and belly. I like to use fatty parts as it helps the meat stay moist and it is also pleasurable to eat. Most of my ingredients are Filipino products but feel free to use whatever you have in your kitchen.

Ingredients:

1 1/2 lbs. Pork belly, pork shoulder or butt, cut into 1' x 1' cubes

2 T cooking oil

8 cloves minced garlic

3 large shallots, sliced (or one large yellow onion)

1/3 c dark soy sauce (Datu Puti)

1/3 c vinegar (Datu Puti Cane vinegar)

1/3 c water

10 - 12 pcs whole peppercorns

3 pcs dried bay leaves

1 t brown sugar

Directions:

Heat cooking oil in a large pan.

Fry minced garlic until golden.

Remove 1/2 of the fried garlic and set aside for later.

Add sliced shallots or onions and cook until translucent.

Add pork and sear till brown, cover with lid.

Add soy sauce, vinegar, water, peppercorns, bay leaves and brown sugar.

Bring to boil over high heat.

Cover pot with lid and simmer on low.

Cook for about 45 minutes or until meat is tender and liquid is reduced and becomes thicker)

Transfer to a serving dish and top with browned garlic.

Serve with hot steaming rice.

Attachments area

