

Chicken and Pork Adobo

Ingredients

1 cup distilled white vinegar (or cider vinegar)
1 cup water
2 tablespoons peeled and crushed garlic
2 teaspoons salt
2 pieces of bay leaves
half teaspoon freshly ground black pepper
1 pound chicken, cut into serving pieces,
Chinese style
2 pounds pork butt, cut into cubes
soy sauce
oil



Directions

Add vinegar, water, garlic, salt, bay leaves and pepper into a large casserole. Bring to a boil.
Add the meat, cover and bring to a boil. Simmer and cook for about 30 minutes.
Sprinkle liberally with soy sauce and cook for an additional 10 minutes.
Remove meat and reduce sauce.
Remove sauce to a bowl. Put oil into the casserole and brown cooked meat.
Drain oil from the casserole, and return the reduced sauce back with the meat.
Serve with rice.