

Chicken Adobo

Marinated Chicken

Prep Time: 1 hour

Cook Time: 30 minutes

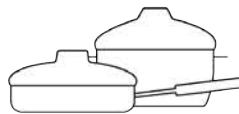
Servings: 6

Fun Fact: A common ingredient in Filipino cuisine, vinegar is used as both a marinade and a condiment.



Ingredients

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| 1 cup of white vinegar | 1 bay leaf |
| 1/4 cup of soy sauce | 2 pounds chicken thighs or drumsticks |
| 1 whole garlic bulb (smashed and peeled) | 1 tablespoons of canola oil |
| 2 teaspoons of kosher salt | 1 cup of water |
| 1 teaspoon of ground pepper | |



Directions

1. Mix vinegar, soy sauce, garlic, kosher salt, ground pepper, and bay leaf in a large bowl.
2. Coat chicken evenly with batter.
3. Cover and refrigerate for 30 minutes to an hour.
4. Drain and save marinade.
5. Pat chicken dry.
6. In a large skillet, heat oil over medium-high heat. Brown chicken on both sides.
7. Stir in water and marinade. Bring to a boil.
8. Reduce heat and simmer chicken in skillet, uncovered, until chicken is no longer pink and sauce is reduced (20-25 minutes).
9. Remove bay leaf before serving.