

**APPROVED**

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# The Honorable Benjamin J. Cayetano

Governor of Hawaii

Specialty Recipe

## Chicken Adobo



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*Adobo is the Philippines national dish and a favorite with many people here in the Islands. Adobo is not only a dish, but is also a subtle of cooking. What most people think of when they hear the word "adobo" is a stew with the basic elements of chicken and pork in a sauce of white vinegar, soy sauce, garlic, and peppercorns. The variations are endless and whether served dry or moist, whole or shredded, the subtle sourness that makes the dish unique is always present.*

*Almost anything can be cooked **adobo style**: beef, fish, shellfish, and vegetables, in addition to pork or chicken, are excellent.*

### Ingredients

3 pounds chicken thighs, cut into serving pieces  
1/2 cup white vinegar  
1/2 cup soy sauce  
1/4 cup peppercorns, crushed  
1 teaspoon brown sugar  
5 garlic cloves, crushed  
3 bay leaves  
Salt to taste

Combine all ingredients in a pan, cover, and allow to marinate one to three hours. Bring to a boil, then lower heat and simmer for 30 minutes. Uncover the pan and allow to simmer for an additional 15 minutes or until most of the liquid has evaporated and the chicken is lightly brown. Serve with white rice.

Serves: 4 to 6