

Pork Adobo Recipe by Fredo San Juan

1. 1kg pork (500 grams pork chop, 500 grams pork belly) sliced into bite size pieces
2. 6 cloves garlic (chopped)
3. 1pc yellow onion (chopped)
4. Soy sauce (5 tablespoon)
5. Vinegar (2-3 tablespoon)
6. Black peppercorn (1 teaspoon)
7. Brown sugar (2 tablespoon)
8. Bay leaves (5-6pcs)
9. Cooking oil 4 tablespoon (vegetable oil or olive oil)
10. Oyster Sauce (2 tablespoon)
11. 2-3 cups water or just enough to submerge the meat

Procedure

1. Using a small pot and medium heat put the oil and saute the garlic and onion for 2-3 minutes until garlic is golden brown and onion is translucent.
2. Add the pork, bay leaves and black peppercorn and saute for another 5-10 minutes or until the meat is a little brown in color.
3. Put the soy sauce, oyster sauce, sugar, vinegar, and water. Simmer for 45 minutes to 1 hour in low-medium heat. Check every 15 minutes to see if additional water is needed.
4. Once the meat is tender and the sauce is reduced then its ready to serve.
5. Best paired with a hot jasmine rice.