

# FILIPINO CHICKEN ADOBO

F EASY

Last Modified: 06/28/2016

PREP: 1 Hr  
COOK: 45 Min  
STOVETOP

FILIPINO

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
8	Whole	Chicken Thighs (Bone In - Skin On)	
1/3	Cup	Soy Sauce (Lee Kum Kee)	
1	13 1/2 Oz	Unsweetened Coconut Milk (Thai Kitchen)	
3/4	Cup	Cider Vinegar (Heinz)	
2	Tbsp	Garlic	Minced
4	Whole	Dried Bay Leaves	
2	Tsp	Fresh Ground Black Pepper	
3	Stalks	Green Onions (Greens & Whites)	Thin Sliced

## PREPARATION

<b>FACTOID</b>	Chicken Adobo is an authentic Filipino dish and is one of the mostly recognized Filipino foods. This Chicken Adobo Recipe is the simplest that you can get. NOT to be mistaken with Mexican Adobo, this dish is uniquely prepared by stewing Chicken in Vinegar and Soy Sauce.
<b>TOOLS</b>	1) Medium Mixing Bowl 2) Large Zip Lock Bag 3) Large Non-Stick Skillet
<b>CAUTION</b>	The Cider Vinegar greatly moderates the overwhelming flavor and sweetness of the Coconut Milk - Do NOT skimp on it..
<b>PREP</b>	<b>DISH</b> 1) Mince the Garlic Cloves and set them aside. 2) Thinly slice the Green Onions (dividing off a few Greens) and set them aside.
<b>1</b>	With a sharp knife, trim any excess fat and skin from around each Chicken Thigh, leave just enough skin to cover the top of the Thigh so it will crisp up during frying.
<b>2</b>	Place the trimmed Thighs in a large zip lock bag, add in the Soy Sauce, squeeze out the air, seal and squeeze around to coat evenly. Marinate them in the refrigerator for around 30 minutes (1 hour maximum).
<b>3</b>	In a large, COLD non-stick skillet over medium high heat, arrange the Thighs with the skin side down after allowing any excess Soy Sauce to drip back into the bag. Cook until the skin is nicely browned and crisp (about 10 minutes) and most of the fat is rendered out of the skin. (Do NOT turn them over).
<b>4</b>	Meanwhile, in a medium mixing bowl, whisk the Coconut Milk, Vinegar, Garlic and Black Pepper into the remaining Soy Sauce Marinade.
<b>5</b>	Transfer the browned Chicken to a plate and discard any fat left in the skillet. Add in the Coconut Milk mixture and Bay Leaves and bring it to a boil. Return the Chicken to the skillet (still skin side down). Reduce the heat to medium low and simmer, uncovered, for 20 minutes. Finally, turn the Chicken skin side up and continue simmering until the internal temperature reaches 175 degrees - approximately 15 minutes more.
<b>6</b>	Remove the Chicken Thighs to a serving plate and tent them with aluminum foil to keep them hot.

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<b>7</b>	Return the heat to medium high and continue to simmer the Sauce until it thickens to the desired gravy-like consistency, 5 to 10 minutes. Remove the Bay Leaves.
<b>SERVE</b>	Pour the Sauce over the Chicken Thighs, sprinkle them with the sliced Scallions and serve while hot. This dish is traditionally served over a bed of Cooked Rice, but works equally well with Potatoes.