

Filipino "Adobo"- Style Chicken

Recipe courtesy Gourmet Magazine



Recipe Summary

Difficulty: Easy

Prep Time: 10 minutes

Inactive Prep Time: 30 minutes

Cook Time: 1 hour 10 minutes

Yield: 6 to 8 servings

User Rating: ★★★★★

8 whole chicken legs (about 4 pounds), cut into drumstick and thigh sections

1 1/2 cups distilled white vinegar

3 garlic cloves, crushed

2 bay leaves

1/2 tablespoon whole black peppercorns, crushed lightly

1 cup water

3/4 cup soy sauce

3 tablespoons vegetable oil

Chopped scallions, for garnish

Accompaniment: Cooked rice

In a large kettle combine the chicken, vinegar, garlic, bay leaves, peppercorns, and 1 cup water, bring the mixture to a boil, and simmer it, covered, for 20 minutes. Add the soy sauce and simmer the mixture, covered, for 20 minutes. Transfer the chicken with tongs to a plate and boil the liquid for 10 minutes, or until it is reduced to about 1 cup. Let the sauce cool, remove the bay leaves, and skim the fat from the surface.

In a large skillet heat the oil over high heat until it is hot but not smoking and in it saute the chicken, patted dry, in batches, turning it, for 5 minutes, or until it is browned well. Transfer the chicken to a rimmed platter, pour the sauce, heated, over it, and serve the chicken with the rice.

Episode#: SS1C05

Copyright © 2003 Television Food Network, G.P., All Rights Reserved