

Try this Pork Adobo Recipe and let me know what you think.

Basic Filipino Pork Adobo with Soy Sauce, Vinegar, and Garlic. This delicious dish is perfect when served over newly cooked white rice.



Ingredients:

2 lbs pork belly

2 tablespoons garlic minced or crushed

5 pieces dried bay leaves

4 tablespoons vinegar

1/2 cup soy sauce

1 tablespoon peppercorn

2 cups water

Salt to taste

Instructions

Combine the pork belly, soy sauce, and garlic then marinate for at least 1 hour

Heat the pot and put-in the marinated pork belly then cook for a few minutes

Pour remaining marinade including garlic.

Add water, whole pepper corn, and dried bay leaves then bring to a boil. Simmer for 40 minutes to 1 hour

Put-in the vinegar and simmer for 12 to 15 minutes
Add salt to taste

Serve hot. Share and enjoy!

The Basic Pork Adobo version is what you see in the recipe below. There are also similar versions with additional ingredients.

Pork and Chicken Adobo is perhaps one of the favorite when it comes to family picnics. This is a dish wherein pork and chicken slices are combined and cooked in adobo style. It can be done the same way as this recipe, with or without onions. This is our clans signature summer dish in the Philippines.

Pork Adobo with Potato is another version that I tried. This is a saucier pork adobo version with cubes of potatoes in it. I'm not sure where this dish originated. It might have been initially created as a filler to feed more people. Nevertheless, I liked the taste. I think that it can be improved by pan-frying the potato first. Most of the flavors gets absorbed by the potato. It can be a carbohydrate overload when you eat the potato with rice..

I cook Pork Adobo with Eggs sometimes . This is my favorite. There are two ways to make it. Both ways require boiling the eggs beforehand. The first version is cooked by adding boiled eggs once the pork gets tender. The eggs absorb the soy sauce, thus becomes darker in color. Be cautious about the time when cooking this way. We don't want to overcook the eggs.

The other version of the adobo with egg is easier and does not put the eggs at risk of overcooking (unless it was overcooked during the boiling process). Simply add boiled eggs on the serving plate before serving. The eggs also retains its white color.