



## Pork Adobo

Level: Easy

Prep Time: 10 minutes

Serves: 7 to 8

Cook Time: 2 to 2.5 hours

4 pounds fresh boneless pork butt or shoulder (not frozen), cut into 1½-inch cubes

Water

2 inches fresh ginger, peeled and crushed

½ cup white vinegar

½ cup shoyu (soy sauce), (see Notes below)

3 garlic cloves, peeled and crushed

15 peppercorns

1 bay leaf

Optional ingredients:

Patis, to taste



Evenly place pork cubes in a large pot. Add water until it covers 2/3 of the pork. Add crushed ginger, vinegar, shoyu, crushed garlic, peppercorns, bay leaf, and patis (if desired). Stir to mix the sauce. Bring to a boil, reduce heat, and simmer uncovered for about 2 to 2.5 hours, until almost all the liquid has evaporated. Stir occasionally.

**\*\*If a more crispy crust is desired, cook until all the liquid has evaporated, stirring frequently to prevent the bottom from burning. Stop cooking when the pork turns a shade darker. Do not overcook, the pork will be dry.**

Notes:

- Do not use a "lite" or low-sodium soy sauce. I used Kikkoman Soy Sauce for its strong, salty taste.
- Do not eat the crushed ginger, bay leaf, and peppercorns.
- This pork adobo recipe has a strong vinegar taste. Lessen the amount of vinegar for a milder flavor.