Main dishes / Philippines

Filipino Chicken Adobo

Chicken braised in an assertive bath of cane vinegar and soy sauce with whole black peppercorns and bay leaves until the meat falls from the bone and the sauce reduces to a tangy, glossy lacquer.

Time 90 min **Servings** 4

What you'll need.

- ☐ 1200 g Bone-in, skin-on chicken pieces (thighs and drumsticks)
- ☐ 120 g Cane vinegar (sukang maasim)
- ☐ 80 g Soy sauce
- ☐ 30 g Garlic cloves, crushed whole
- ☐ 4 leaves Dried bay leaves
- ☐ 8 g Whole black peppercorns
- ☐ 20 g Neutral oil
- ☐ 120 g Water

Let's make it.

01 Combine chicken pieces with vinegar, soy sauce, crushed garlic, bay leaves, and black peppercorns in a bowl or zip bag. Toss to coat. Marinate at room temperature for 30 minutes, or refrigerate for up to 4 hours. The vinegar and soy will begin to lightly cure the surface of the chicken.

02 Remove chicken from the marinade (reserve the liquid). Heat oil in a wide, heavy pan or wok over high heat until just smoking. Sear the chicken pieces skin-side down for 4–5 minutes without moving, until the skin is deeply golden and releases cleanly from the pan. Flip and sear the bone side for 2 minutes. Work in batches if needed.

03 Return all chicken to the pan. Pour in the reserved marinade and the water — the liquid should come halfway up the chicken. Bring to a boil, then reduce to a steady simmer. Cover and cook for 25 minutes, turning the chicken once halfway through.

04 Uncover and increase heat to medium-high. Continue cooking, turning the chicken occasionally, for 10–15 minutes until the sauce has reduced to a thick, glossy glaze that coats the chicken rather than pooling in the pan. The skin, having softened during the braise, will re-crisp slightly in the rendered fat as the liquid disappears.

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Servings are an estimate; check quantities in the source recipe.
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