

Filipino Pork Adobo

Also Known As

Course	Yield	Type of Food	Main Ingredient
Entrée	4 servings	Meat	Pork

Comments

This is a fairly common version of the adobo dish of the Philippines.

Prep Time 10 minutes **Cooking Time** 1 hour 15 minutes **Ethnic Origin** Filipino

1/8=.125 1/4=.25 1/3=.33 3/8=.375 1/2=.5 5/8=.625 2/3=.66 3/4=.75 7/8=.875

Measure	Ingredient	Pre-Heat? <input checked="" type="checkbox"/> Yes	Temperature 500	Grease Pan? <input checked="" type="checkbox"/> Yes
			Measure	Ingredient
1.25 lb.	boneless pork shoulder, 2" cubes			
1 cup	water			
.5 cup	distilled vinegar			
2 Tbs.	soy sauce			
2 Tbs.	minced garlic, dried			
.25 tsp.	ground white pepper			
4 tsp.	vegetable oil			

Instructions

On a rack in broiling pan broil pork 6 inches from heat source until rare, 5 to 6 minutes; transfer to 3-quart saucepan. Add water, vinegar, soy sauce, garlic, and pepper and stir well to combine; bring to a boil over high heat.

Reduce heat, cover, and let simmer until pork is fork tender, 30 to 40 minutes.

Using slotted spoon, transfer pork to plate; set aside.

Increase heat to high and cook pan juices, stirring occasionally, until liquid is reduced by half; remove from heat and reserve.

In a 10-inch nonstick skillet heat oil over medium-high heat; add pork cubes and cook, turning meat frequently, until well browned on all sides, 4 to 5 minutes.

Add reserved pan juices and stir well; cook until sauce is heated, about 1 minute.