

Filipino "Adobo" Style Chicken



(8 portions)

Ingredients:

8 whole Chicken legs (about 4 lbs), cut into drumstick and thigh selections
1½ cups distilled white Vinegar
3 Garlic cloves, crushed
2 Bay leaves
½ tbsp whole black Peppercorns, crushed lightly
1 cup Water
¾ cup Soy sauce
3 tbsp Vegetable oil
Chopped Scallions for garnish

Directions:

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.
Remove bay leaves, and skim fat from the surface.
In a large skillet heat the oil over high heat it is hot but not smoking and in it sauté 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 with rice.