

## Easy Tender Chicken Adobo

Filipino dish – by Alma A. Coon

### Ingredients

- 4 skin-on bone in chicken thighs
- ¼ cup regular soy sauce not light or dark soy sauce
- ½ cup white vinegar
- 1 ½ tbsp garlic minced
- ½ tsp black ground pepper
- 2 bay leaves
- ½ red onion sliced
- 1 tbsp vegetable cooking oil
- 1 tbsp brown sugar

### Instructions

1. In a medium size pot set over medium heat, add oil. Once oil is hot, add onions and cook until translucent.
2. Move the onions aside and place chicken thighs skin side down. Allow the skin to brown. Do not move the chicken after it hits the pan, this will prevent your chicken from properly browning.
3. Pour in soy sauce, garlic, black ground pepper, bay leaves, brown sugar, and lastly white vinegar. Do not mix the sauce - the bubbling action will do that for you.
4. Bring to a boil. Then cover and reduce low-medium heat or rolling simmer for 10 minutes.
5. Uncover the lid and flip the chicken over so the skin is facing up. Cover and simmer for another 10 minutes.
6. Uncover the lid and continue to simmer for 3-5 minutes so the sauce can thicken a bit. Remove off heat to serve & enjoy!