

Filipino Pork Adobo

By UlamPinoy

Cuisine: Filipino

Ingredients

- [ ] 2 lbs pork belly, cut into bite-sized pieces
- [ ] 1/2 cup soy sauce
- [ ] 1/2 cup vinegar
- [ ] 1 cup water
- [ ] 1 head garlic, minced
- [ ] 1 teaspoon whole black peppercorns
- [ ] 2 bay leaves
- [ ] 2 tablespoons cooking oil

Instructions

1. In a large pot, heat the cooking oil over medium-high heat. Add the minced garlic and sauté until fragrant.
2. Add the pork belly pieces to the pot and cook until browned on all sides.
3. Pour in the soy sauce, vinegar, and water. Add the black peppercorns and bay leaves. Stir to combine.
4. Bring the mixture to a boil, then reduce the heat to low and cover the pot. Simmer for 45 minutes to 1 hour, stirring occasionally, until the pork is tender and the sauce has thickened.
5. Season to taste, you can add more soy sauce or vinegar to taste.