



Fable

Dry Chicken Adobo

with Mariko Ashley
(her dad's special recipe)

INGREDIENTS

- 2 lbs boneless, skinless chicken thighs
- 3/4 cup white vinegar
- 1/2 cup soy sauce
- 2 tbsp brown sugar
- 1 tbsp peppercorns (ground)
- green onions (chopped, for garnish)
- 8-10 cloves of garlic (minced)
- 1-2 dried bay leaves
- 1 tbsp oil (for sautéing)



Truth be told this is actually the first time we've written down a recipe for my dad's adobo! Growing up it was best practice for him to eyeball ingredients while cooking, and to adjust proportions later on if need be. Ultimately this recipe differs from household to household, as every family has their own flavor and texture preferences that make their adobo unique. My dad sometimes makes this recipe using pork, and I've even tried plant based versions with oyster mushrooms or seitan — but we've both found that chicken seems to hold the classic adobo flavor the best. He recommends using the Datu Puti brand soy sauce and vinegar if you're able to find it at your local Filipino grocery store, but if not — distilled white vinegar and other soy sauce brands will also suffice. You can also keep the peppercorns whole by placing them in a metal tea strainer while cooking, and removing before serving. We prefer to serve adobo alongside garlic fried rice, because in my dad's words, "rice is life!"

METHOD

- Rinse and pat chicken thighs dry.
- Prepare sauce by combining vinegar, soy sauce, brown sugar, ground peppercorns, dried bay leaves, and minced garlic. Leave some ground peppercorn to the side for garnish at the end.
- Turn stovetop on high heat, and oil a saute pan before placing chicken thighs in. Allow the thighs to brown before flipping them over (approx. 5 minutes on each side)
- Once chicken thighs are browned on both sides, add the sauce and mix ingredients around to ensure the chicken is fully coated. Flip chicken thighs after a couple minutes, and allow it to simmer until a majority of the liquid has caramelized and evaporated.
- Remove chicken from the pan and plate (it looks great on the Oval Serving Platter!) garnishing with chopped green onions and ground pepper. Serve and enjoy!