

## Chicken or Pork Adobo from Aloha Kitchen

2 bay leaves  
4 tsp. whole black peppercorns  
1 Tbsp. neutral oil  
2 lbs. bone in skin on chicken thighs or pork butt, cut into cubes  
½ cup apple cider vinegar  
½ cup soy sauce  
½ cup beer  
1 Tbsp. brown sugar  
5 cloves minced and smashed garlic

In a Dutch oven, toast the bay leaves and peppercorns until everything is very fragrant and the bay leaves have a sheen (they start out dull). Crush  $\frac{3}{4}$  of the peppercorns and set aside with the remaining peppercorns and bay leaves.

Add the oil to the Dutch oven and brown the chicken or pork in more than one batch. Brown, turn and remove as needed. (You are just browning, not cooking through.) Pour out all but 1 Tbsp. of the oil.

Add vinegar, soy sauce, beer, brown sugar, garlic, toasted bay leaves and black peppercorns, whole and crushed. Cook 2 min. Add chicken or pork with any juices and bring to a low boil. Turn heat down, cover, and simmer for 45 min., flipping meat half way through. Remove lid and simmer another 15 min. Remove meat from sauce and place on a baking sheet, skin side up if it's chicken.

Turn heat to high and let sauce cook at a rapid boil until it has been reduced by half, 5 to 6 minutes.

Meanwhile, preheat broiler and broil the meat for 5 min. Remove from oven and put back in the Dutch oven, stirring to coat with the sauce. Serve over rice.

