

Adobo Style Chicken

INGREDIENTS

8 whole chicken legs (about 4 pounds), cut into drumstick and thigh sections
1 1/2 cups distilled white vinegar
3 garlic cloves, crushed
2 bay leaves
1/2 tablespoon whole black peppercorns, crushed lightly
3/4 cup soy sauce
3 tablespoons vegetable oil
cooked rice

In a large skillet, combine 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 covered for 20 minutes. Transfer the chicken to a plate and boil the liquid for 10 minutes, or until it is reduced to about 1 cup. Let the sauce cool, remove the bay leaves, and skim the fat from the surface.

In a large skillet, heat the oil over high heat until it is hot but not smoking and in it saute the chicken, turning it for 5 minutes or until it is browned well. Transfer the chicken to a rimmed platter, pour the sauce, heated over it. Serve the chicken with rice.