

Recipe adapted from [*The Los Angeles Times*](#).



Filipino Chicken Adobo

4 lbs. skinless, boneless chicken thighs
12 whole cloves garlic
1 c apple cider vinegar
1/2 c soy sauce
1/2 T ground black pepper
4 dried bay leaves

Combine all of the ingredients, cover and reserve in the refrigerator for one to three hours. Add the ingredients to a stock pot or large skillet and bring to a boil over medium low heat. Cover and simmer for 25 minutes.

Uncover and simmer for an additional 5 to 10 minutes. Then remove the chicken and reduce the sauce to about 1 cup, strain and return the sauce and chicken to the stove to coat completely. Serve with rice or your choice of grain.