

---

# Pork Adobo

Yield: 4 Servings

## Ingredients

2 Tbsp canola oil  
4 lb pork butt (cubed)  
1 large onion (chopped)  
5 clove garlic (sliced)  
salt  
pepper  
2 Hawaiian chili peppers (chopped)  
1/2 cup red wine vinegar  
1/4 cup soy sauce  
2 Tbsp fish sauce  
3 bay leaves  
4 sprigs thyme  
1 Tbsp peppercorn  
2 large russet potatoes (peeled & cubed)

Cooking Time: 1 hr 15 min

## Instructions

Heat oil in large pot. Just before the oil starts to smoke, add the cubed pork. Cook pork for 5 to 10 minutes, to brown, then add onion, garlic and salt and pepper to taste. Continue to cook until the onions and garlic become fragrant. Then add the chili peppers, vinegar, soy sauce, fish sauce, bay leaves, thyme and peppercorns.

Cover pot and lower heat to medium low. Cook for about 1 hour. Uncover and add potatoes. Cook until potatoes are soft, about 30 minutes, stirring occasionally. Serve this local favorite over rice for a delicious meal!

## Recipe brought to you by:

Chef Maka Kwon