

Heritage Recipes

You can share old family recipes and traditions

Esther's Philippine Chicken (Chicken Adobo)

From Wilma

Esther, my very best friend until her unexpected death in the mid 70s, once lived with us until she could join her husband in France where he had been transferred. Esther shared many recipes with us, one my daughters hated and I loved, but the following was one we all liked. We made it often and began to substitute it for the fried chicken we use to serve. My eldest daughter especially liked it and she served it frequently when she established her own home. Esther received the recipe from a Filipino friend and she called it simply Philippine Chicken. We were to learn later, however, that it had a name, that it was better known as Chicken Adobo.

Esther's Philippine Chicken

2 to 3 lb cut up frying chicken

1 1/2 cup water

1/4 cup soy sauce

1/4 cup vinegar

Combine above in a deep pot. Cover and simmer 20 minutes.

Add:

6 to 7 peppercorns

4 to 5 unpeeled slightly bruised garlic cloves

3 to 4 bay leaves

Simmer uncovered 40 to 50 minutes. Baste often. Slightly thicken broth with cornstarch dissolved in cold water. Serve with rice.

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