



MOM

ADOBO CHICKEN WINGS

SERVES 4

Ingredients

- 2 lbs. of chicken wings
- 1.5 cup of low sodium soy sauce
- 1 cup distilled white vinegar
- ½ of yellow onion, julienned or medium chopped
- 4 cloves of garlic, minced
- 2 bay leaves
- 1 tsp smoked paprika
- 2 tsp cracked black pepper
- 2 tbsp. granulated sugar
- 1 tbsp. canola oil

PROCESS:

Put all the ingredients in a medium size Dutch oven, cover, and place on a medium heat. Bring to a boil and simmer for 30 minutes. Drain the chicken from the cooking liquid. Reserve the liquid. Pat dry the chicken and brown all sides on an oiled skillet over medium heat. Add the broth to the chicken and simmer for 10 minutes.

Serve with rice or eat on its own.



My mom and me during my kindergarten graduation;

My mom, sisters, and me at my mom's yard during one of my weekend visits;

My mom and me (at 2 months old)



Adobo Chicken Wings

CHEF TIPS

Be adventurous and eat the adobo with a little fish sauce. The combination of sour and salty brings a different level of umami.

