

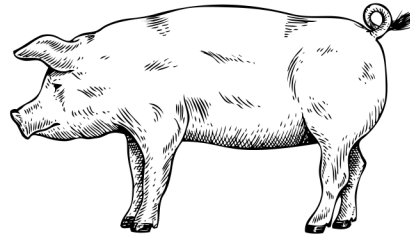
# “Killer” Pork Adobo (Filipino)

*Submitted by Shirley Delmundo, St. James Catholic Church*



## INGREDIENTS:

- 2lbs pork belly cut into pieces
- Garlic, minced
- 1-2 sliced onions
- 3 Bay leaf
- 1/4 cup cider vinegar
- salt ground pepper
- Whole black pepper
- 1/4 cup soy sauce
- 1/2 teaspoon salt



## DIRECTIONS

In a large pot, add pork, then add minced garlic, sliced onions, bay leaf, ground pepper, whole pepper, vinegar, soy sauce & salt.

Cook uncovered on a medium-high until boiled, then simmer covered under medium heat for 30 minutes.

Once meat is tender, it is ready to serve. Serve with warm rice. Enjoy!