

## June 2009 Ethnic Luncheon Hawaiian Luau

### Chicken Adobo

3 lbs. chicken thighs, cut into serving pieces  
½ cup white vinegar  
½ cup soy sauce  
¼ teaspoon peppercorns, crushed  
1 teaspoon brown sugar  
5 garlic cloves, crushed  
3 bay leaves,  
Salt to taste

Combine all ingredients in a pan, cover, and allow chicken to marinate for up to 4 hours. Bring to a boil, then lower heat and simmer for 30 mins. Uncover the pan and allow to simmer for an additional 15 mins. or until most of the liquid has evaporated and the chicken is light brown. Serve with white rice.

Serves 4 to 6 people.

Adapted from

[http://gohawaii.about.com/od/luarecipes/r/chicken\\_adobo.htm](http://gohawaii.about.com/od/luarecipes/r/chicken_adobo.htm)