



FILIPINO PORK ADOBO

PAIRED WITH 2015 MERLOT | SERVES 8-10 PEOPLE OR ENOUGH TO FREEZE

INGREDIENTS

- 1 whole pork shoulder, 7-9 pounds
- 12 cloves garlic, minced
- 1 cup onion, minced
- 1 tablespoon freshly cracked pepper
- 4 cups cider vinegar
- 2 cups soy sauce, low sodium
- 4 bay leaves
- 1 cup brown sugar
- 1/2 cup kosher salt
- 2 cups water

METHOD

1. Mix all the ingredients together and marinate the pork for minimum 12 hours.
2. Preheat oven to 225° F.
3. Remove the pork from the marinade and reserve the marinade.
4. Place the marinated pork in a shallow roasting pan with a rack. Pour out some of the marinade into the roasting pan.
3. Slow roast the pork in the oven for 12 hours or until it pulls apart.
4. Serve over white rice.