

# Pork Adobo

<http://thedomesticman.com/2012/08/21/pork-adobo/>



*2-3 lbs pork belly  
1/3 cup wheat-free tamari  
10 cloves garlic, coarsely chopped  
2 tbsp black peppercorns  
5 bay leaves  
2/3 cup vinegar (cane vinegar preferred)  
1 cup water  
2 tsp coconut oil*

For a fully authentic taste, Datu Puti cane vinegar is considered the standard vinegar for making adobo, but white vinegar can be used in a pinch.

Cut the pork belly into 1" chunks. Combine the pork belly, tamari, garlic, and peppercorns and marinate for at least one hour, but up to two hours.

Warm a skillet on medium heat and add the pork, sautéing for five to seven minutes, until the pork is mostly browned.

Add the bay leaves, vinegar, and water, and mix around. Bring to a simmer and then cover, reducing the heat to low, and simmer for one hour. One trick I've heard is that you're never supposed to remove the lid during this hour of cooking, or the sauce will turn sour.

After an hour, remove the pork pieces and set aside, then pour out the liquid into a fat separator and set aside (should be about 2 cups of liquid).

Reheat your skillet on medium heat, adding the coconut oil to warm at the same time. Return the pork pieces to the skillet and sauté on medium heat for about ten minutes, until the pieces become crispy on the outside and a good amount of the pork belly's fat has been rendered. Remove the pieces and set them aside.

Add the sauce to the pan and simmer on medium heat, reducing it to about one cup. Should take about five minutes. Be sure to scrape up the remaining pork pieces as you reduce the sauce.

Pour the sauce over the pieces and serve immediately.