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**Adobong Manok sa Atsuete (Chicken Adobo in Annatto)**

This is a common version of adobo in Iloilo, adobo cooked with istiwitis, achuete or annatto. I love it because of the color that enhances the appearance and also the added aroma. This recipe can be applied to pork or beef meat too.

**Ingredients:**
- 2 lbs. chicken, cut into serving pieces
- 1 cup white vinegar
- 1/4 cup soy sauce
- 1/2 cup annatto water (mix 1/2 tbsp. annatto powder in 1/2 cup water with 1 tsp. cooking oil)
- 5 cloves garlic, crushed and sliced for marinating
3 cloves garlic, minced for sautéing
1 medium onion, chopped
1 tbsp. ginger, minced
4 pcs bay leaves
salt and pepper to taste
1 tbsp. brown sugar
2 tbsp. cooking oil

Cooking Directions:

1. In a large container, combine chicken, vinegar, soy sauce, saltve water, garlic, bay leaves, salt, pepper and sugar for at least 1 hour.

2. In a pan, sauté garlic, onion and ginger for 1-2 minutes.

3. Add the marinated chicken (without the marinade; save and set it aside) and stir-fry until light brown.

4. Pour marinade and simmer in low fire, stirring occasionally until sauce is thickened.

5. Serve hot with rice.

Marinating the chicken.

Sautéing the garlic, onions and ginger for 1-2 minutes.

Add chicken and stir-fry until light brown.
Pour marinade.

When sauce thickens, it is ready to serve.

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- Inihaw na Baboy
- Kalderetang Baka
- KBL - Kadyos, Baboy kag Langka
- Lechon Kawali
- Lechon Estofado (Ox Tongue)
- Nilagang Baka
- Nilagang Baka with Langka
- Nilagang Pata
- Paksiw na Pata ng Baboy
- Pork and Chicken Adobo
- Pork Dinuguan
- Pork Steak
- Pork with Shrimp Siomai
- Sinigang na Baboy
- Soup No. 5 (Lanciao)
- Tokwa't Baboy
- Tortang Giniling na Karne

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- Pancit Binon Gisado
- Pancit Canton
- Pancit Lomi
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- Shrimp Alfredo
- Spaghetti and Meatballs
Desserts/Snacks/Native Delicacies

- Spaghetti (Spaghetti with Spam)
- Vegetarian Pancit Guisado
- Arroz Caldo with Egg (Congee)
- Banana with Langka Turon
- Banana-Q
- Buko Pandan Salad
- Cassava Cake
- Chicken Macaroni Salad
- Homemade Banana Cake
- Kumbo/Maruya (Banana Fritters)
- Leche Flan (Caramel Custard)
- Mango Graham Float
- Ube Biko

Other

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