Pork Adobo (Stewed Pork)

NIBBLEDISH CONTRIBUTOR

Ingredients

2 lbs fresh side pork, cut about half an inch thick

1/2 cup of soy sauce

1/2 cup of white vinegar

1/4 cup brown sugar or more according to taste

1/4 tsp ground black pepper

1/2 tsp whole black pepper

1 small onion, cut in 4

2 cloves of garlic, cut in half

1 bay leaf

2 boiled eggs or more if desired

1/2 a cup of water

Instructions

This is a Filipino dish that's very easy to do. We love eating this with rice and steamed vegetables. Enjoy!

Procedure:

Mix all the ingredients except the boiled eggs and the water. Marinate the pork for 20 minutes.

Put the pork mixture with half a cup of water in a pressure cooker and cook for 25 minutes in a medium heat.

After 25 minutes, check if the pork is already tender. Taste, add more peppers or sugar if needed.

Cover the pressure cooker using another lid, cook for another 5 minutes for the sauce to thicken a bit and the pork a little bit soft.

Carefully remove the excess fat.

Cut the eggs and serve it with the pork.