

Pork Adobo (with Pineapples)

The popular Filipino dish adobo, here made with pork and pineapples. It is amazing how good this rather simple recipe with only few ingredients tastes!

Preparation time: **30 min** + Marinate time: **30 min** + Cooking time: **1h 30min**
= **Total time: 2h 30min**

1000g pork shoulder
3 cloves of garlic, minced
1 onion, minced
60ml soy sauce
60ml balsamic vinegar
½ tb. black pepper, chopped
200g pineapples, cubed
2 tb. brown sugar
3 cloves of garlic, minced
salt



Simple Steps to Succeed

1. Cut the meat into 3 x 3cm pieces.
2. For the marinade, mix 3 cloves of garlic, the onion, soy sauce, vinegar and pepper in a bowl.
3. Pour the marinade over the meat and let it marinate for at least 30 minutes. Preheat the oven to 180°C.
4. Put the meat with the marinade in an oven proof dish and cover it with aluminum foil.
5. Bake for about 60 minutes (with air circulation turned on).
6. Take the meat out of the marinade, keep the remaining marinade for later.
7. In a frying pan, heat and caramelize the sugar. Add the meat and gently roast the meat for 3 minutes. Stir frequently.
8. Add the pineapples into the pan. Roast until meat is slightly browned.
9. Deglaze with the remaining marinade, simmer on low heat. Season with salt.
10. In a different pan, roast another 3 cloves of garlic until brown.
11. Before serving, sprinkle roasted garlic over the dish.

Serve with rice.

Tips:

- Make sure your pork is lightly marbled with fat, so the dish won't get too dry.
- Add one or two pig's trotters to the meat.