Rhonda’s

Spicy Mango Chutney

*Ingredients and Recipe*

*ADOBO (chicken)*

1.5-2 kg chicken, cut up

½ cup vinegar

1 tbsp salt

½ cup water

¼ tsp pepper

1-2 small bay leaf

3 cloves garlic, minced

1 -2 tsp grated ginger

3 tbsp cooking oil

2 -4 hot chilli or pepper

1. Place first 8 ingredients ( and hot chilli pepper if desired) in a pot and simmer, covered for 30 minutes or until chicken is tender. Drain and set sauce aside.

*Pork Adobo*

Type here procedure.

Type here ingredients