

Garlic Chicken Adobo

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Ingredients:

4 lb of chicken breast.

12 garlic cloves, peeled and sliced in half.

½ cup of vinegar.

½ cup of soy sauce.

½ cup of water.

Coarse ground black pepper, to taste.

Preparation:

Brown the chicken in a large skillet; then drain off the fat.

Add the garlic, soy sauce, vinegar, water and pepper.

Cover and simmer for about 35-40 minutes, until very tender. Turn the chicken once during this time.

Serve as you wish.