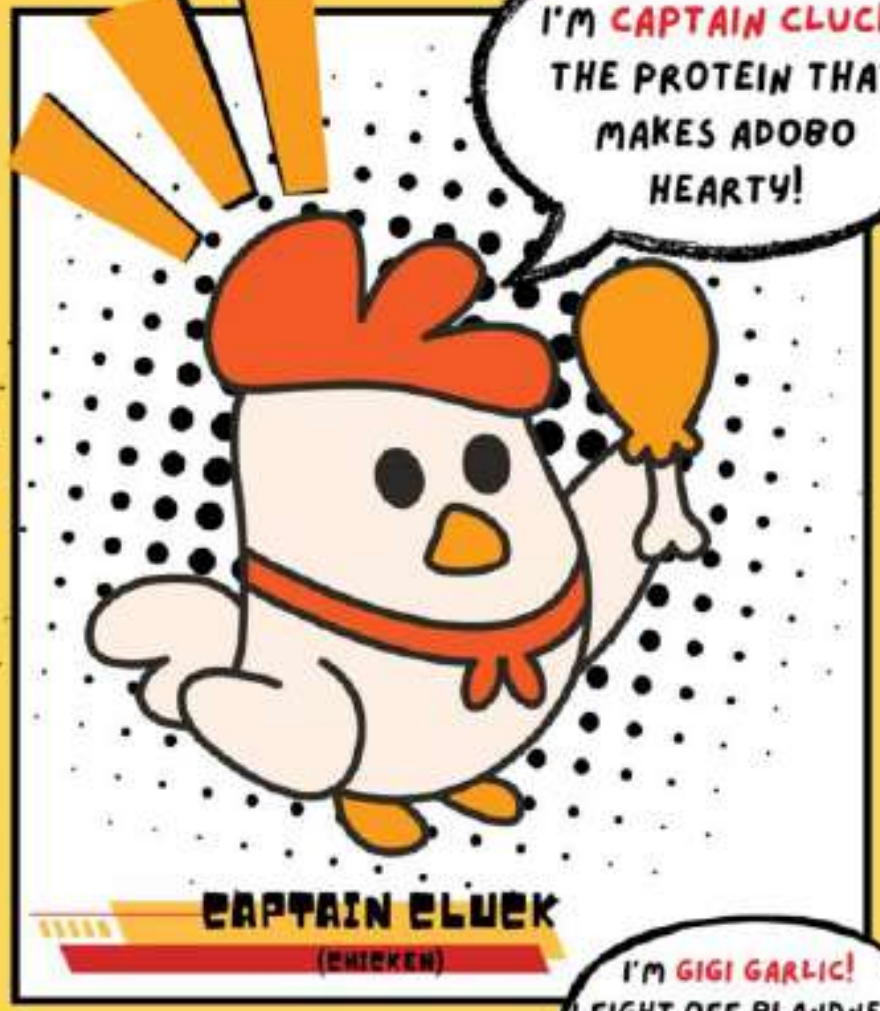
Chicken Adobo

Cooking Culture, One Panel at a Time

LET'S COOK CHICKEN ADOBO WITH A LITTLE HELP FROM OUR FRIENDS!


I'M CAPTAIN CLUCK! THE PROTEIN THAT MAKES ADOBO HEARTY!
CAPTAIN CLUCK
(CHICKEN)

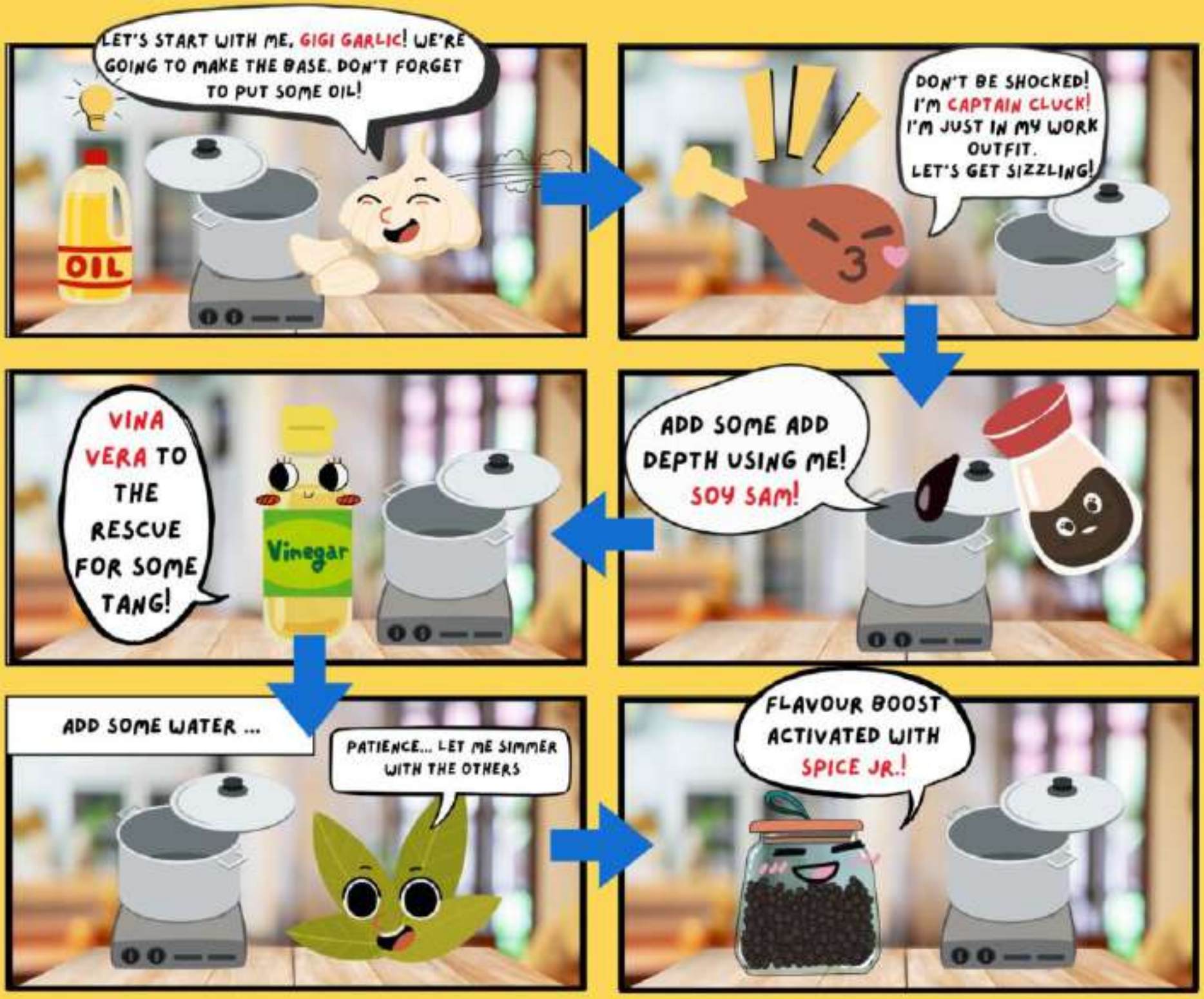
I'M SOY SAM! I BRING THE SALTY AND SAVORY FLAVOUR!
SOY SAM
(SOY SAUCE)

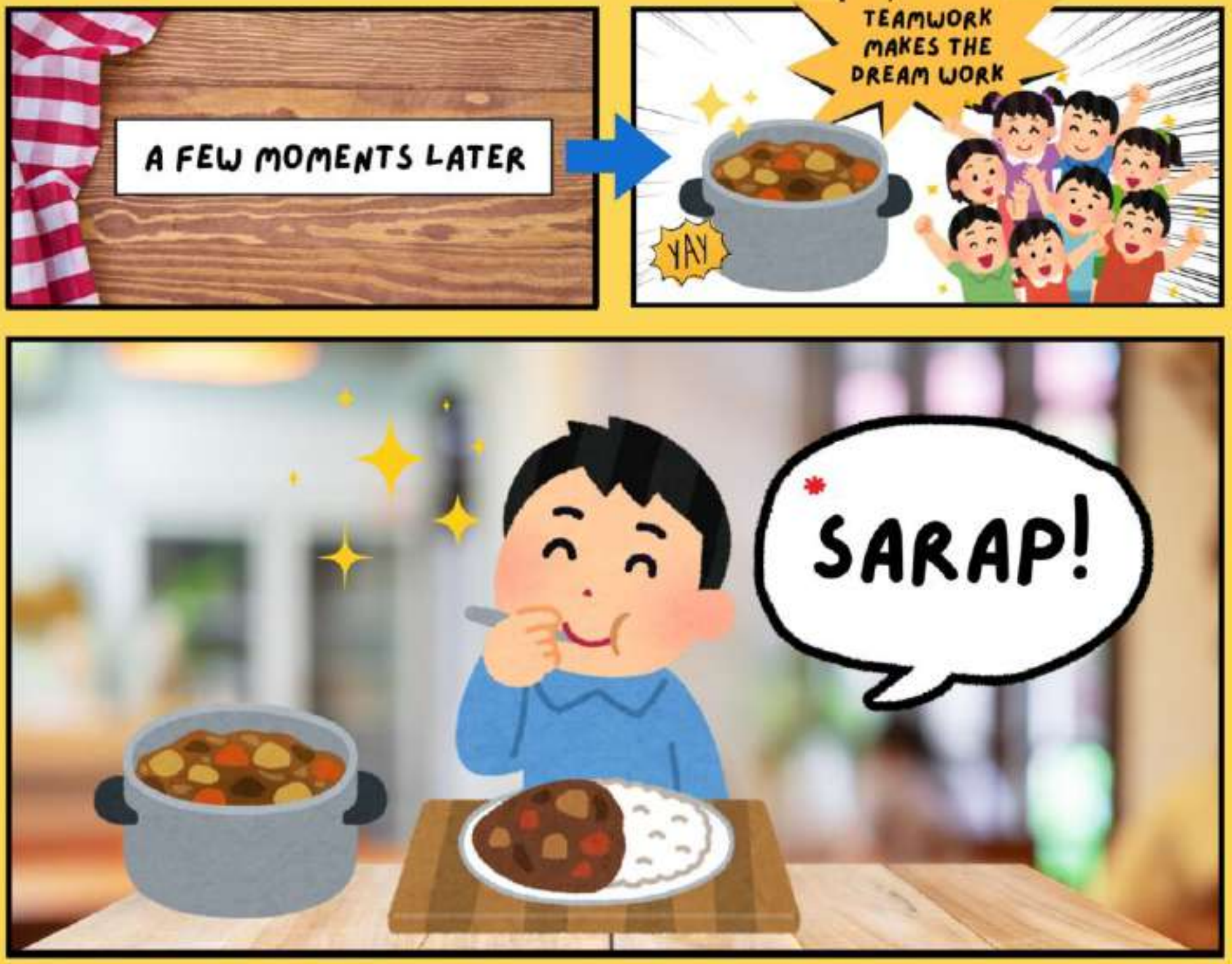
I'M VINA VERA! I KEEP THINGS TANGY AND HELP PRESERVE THIS DISH!
Vinegar
VINA VERA

SPICE JR.
(peppercorn)
WE MAY BE TINY, BUT WE PACK A PUNCH!
I MAY BE SUBTLE, BUT WITHOUT ME THE ADOBO ISN'T COMPLETE!
BAYMAX
(bayleaves)

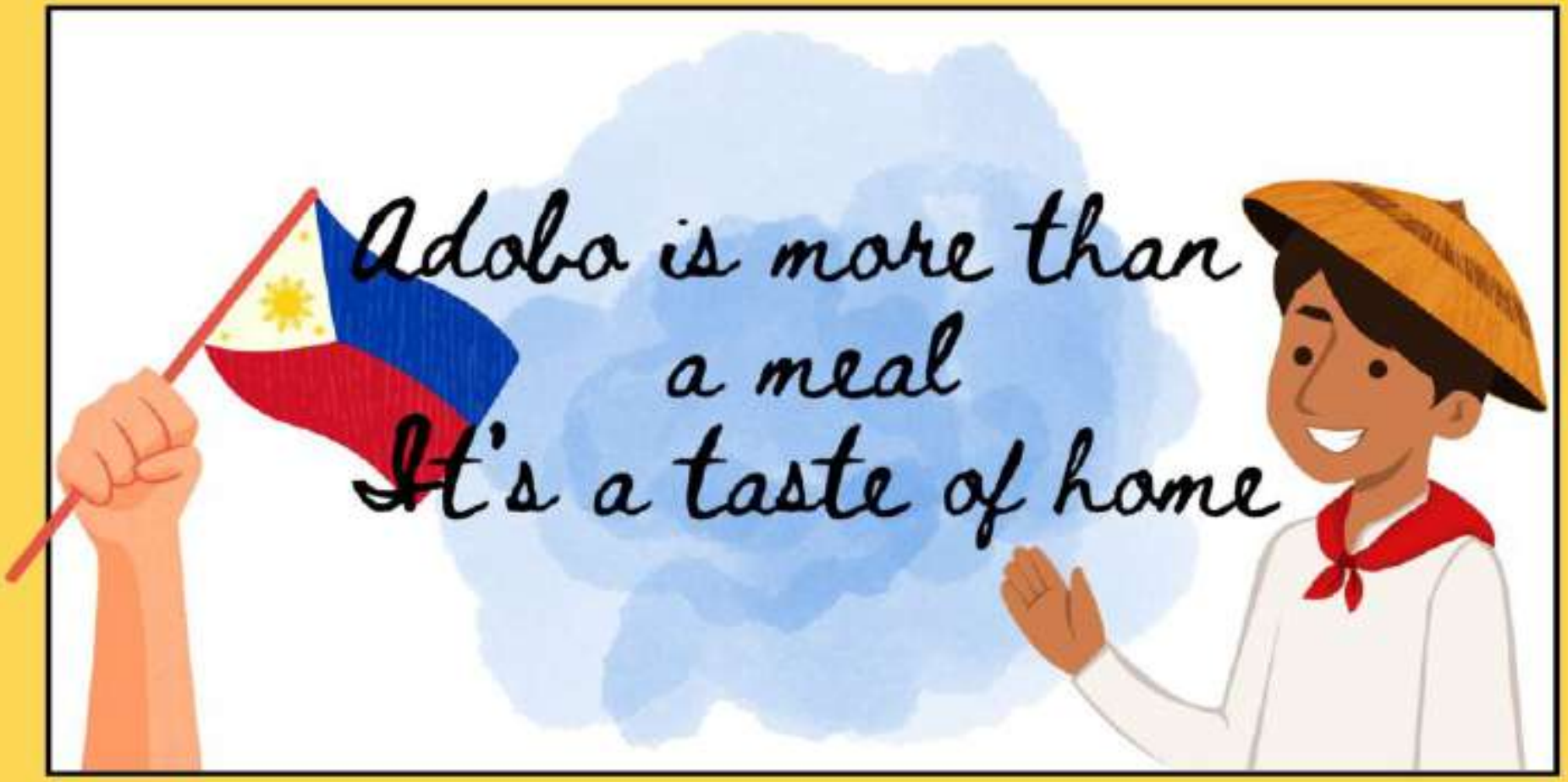
I'M GIGI GARLIC! I FIGHT OFF BLANDNESS WITH MY BOLD TASTE!
GIGI GARLIC

LET'S START
COOKING!


LET'S START WITH ME, GIGI GARLIC! WE'RE GOING TO MAKE THE BASE. DON'T FORGET TO PUT SOME OIL!
OIL
DON'T BE SHOCKED! I'M CAPTAIN CLUCK! I'M JUST IN MY WORK OUTFIT. LET'S GET SIZZLING!
ADD SOME ADD DEPTH USING ME! SOY SAM!
VINA VERA TO THE RESCUE FOR SOME TANG!
Vinegar
ADD SOME WATER ...
PATIENCE... LET ME SIMMER WITH THE OTHERS
FLAVOUR BOOST ACTIVATED WITH SPICE JR.!



* SARAP = YUMMY (TAGALOG)


Adobo is more than
a meal
It's a taste of home

I WAS TOTALLY THE STAR OF THIS COMIC

Chicken Adobo*

Recipe Card

Ingredients

- 2 lbs chicken
- 3 pieces dried bay leaves
- 4 tablespoons soy sauce
- 6 tablespoons white vinegar
- 5 cloves garlic
- 1 1/2 cups water
- 3 tablespoons cooking oil
- 1 teaspoon sugar
- 1/4 teaspoon salt
- 1 teaspoon whole peppercorn

Instructions

1. Combine chicken, soy sauce, and garlic in a large bowl. Mix well. Marinate the chicken for at least 1 hour. Note: the longer the time, the better
2. Heat a cooking pot. Pour cooking oil.
3. When the oil is hot enough, pan-fry the marinated chicken for 2 minutes per side.
4. Pour-in the remaining marinade, including garlic. Add water. Bring to a boil
5. Add dried bay leaves and whole peppercorn. Simmer for 30 minutes or until the chicken gets tender
6. Add vinegar. Stir and cook for 10 minutes.
7. Put-in the sugar, and salt. Stir and turn the heat off. Serve hot.

* TAKEN FROM VANJO MERANO'S (2025) FILIPINO CHICKEN ADOBO RECIPE