

COOKING CLASSES FOR STUDENTS

SPICY PORK ADOBO AND COCONUT RICE

SPICY PORK ADOBO

YEILD: 4 SERVINGS

Ingredients:

- 2 lbs. pork belly cut into serving pieces
- 1 teaspoons pepper
- 6 cloves garlic crushed
- 1 each dried bay leaves
- 2 each jalapeno, sliced
- ½ cup soy sauce
- ¼ cup white or cane vinegar
- 2 cups broth

Directions:

1. Combine pork, soy sauce, pepper and garlic in a bowl. Mix well. Cover and marinate for at least 3 hours. Set aside in the refrigerator.
2. Heat a pan on high heat. Once the pan is hot enough, brown the pork on all sides. The pork will render fat so need to use any oil. Set aside.
3. Using the same pan, sauté the sliced jalapeno for about 1 minute.
4. Return the pork and the marinade in the pot. Add the broth and vinegar. Mix well and let it reach a rapid boil. Add the bay leaf.
5. Lower the heat to medium-high. Simmer for about 60 minutes or until the pork is fork tender.

**Note that this style of adobo is not as saucy.

COCONUT RICE

YEILD: 4 SERVINGS

Ingredients:

- 2 cups Jasmin or long grain white rice
- 14 oz. coconut milk, full fat or light
- ½ cup water
- ½ tsp salt

Directions:

1. Rinse rice in water until the water runs pretty clear.
2. Drain rice then soak in water for 15 minutes.
3. Add rice, coconut milk, water and salt into a small pot or large saucepan over medium high heat.
4. Bring it to a boil, give it quick stir, Cover with lid on turn heat down to LOW.
5. Cook for 15 minutes then turn off the heat.
6. Keep the lid on and let it rest for 10 minutes.

THE KITCHENS