

# Adobo Chicken with Mareeba Black Garlic



## Ingredients

- 2lbs Chicken Drumsticks
- **Adobo Braising Liquid:**
  - 1 tsp Black Peppercorns
  - 5 Bay Leaves
  - ¼ cup Dry White Vermouth
  - ½ cup Water
  - ¼ cup Soy Sauce
  - 1 head of Black Garlic, top chopped off to expose cloves
  - ½ cup Distilled White Vinegar
  - 3 tbsp Unsalted Butter
  - Salt to Taste
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- **Recommended Side:**
  - Sticky Rice

# **DIRECTIONS**

**1**

Combine the drumsticks & braising liquid in a stock pot. Bring the mixture to a boil, reduce it to a simmer, and cover the pot with a lid, slightly ajar.

**2**

Simmer until the meat's cooked through (about a half hour), turning the chicken legs over occasionally.

**3**

Pull the legs out of the sauce. Return the sauce to the stove & simmer to reduce it by  $\frac{1}{4}$ .

**4**

Strain the sauce and swirl in the 3 tbsp of butter. Taste it & add salt as necessary.

**5**

Sear the chicken legs in a hot, oiled frying pan or skillet, just until they caramelize on the outside.

**6**

Gently squeeze the black garlic cloves out of the head.

**7**

Serve the chicken legs with the sauce, black garlic cloves, and your rice of choice.