**Adobo Chicken**

**Ingredients**

2 Tbsp. coconut oil

15 garlic cloves, chopped

2 tsp. whole black peppercorns

½ tsp. red-pepper flakes

4 lbs chicken drumsticks and thighs

1 cup unsweetened coconut milk

½ cup coconut vinegar

½ cup soy sauce

8 fresh bay leaves

Cooked rice

In a large pot, heat the coconut oil over medium-high until shimmering. Add the garlic, whole peppercorns, freshly ground pepper and red-pepper flakes. Reduce heat to medium-low until garlic is toasted and softened and mixture is fragrant, about 5 minutes.

Add the chicken, skin-side down, and cook over medium-high, undisturbed, until fat starts to render, about 5 minutes.

Add coconut milk, coconut vinegar, soy sauce, bay leaves and 1 cup water. Let the mixture come to a boil. Reduce heat to medium-low and simmer until the chicken feels loosened and just about falling off the bone, stirring halfway through, about 1 hour.

Step 4

Increase the temperature to medium-high and cook, stirring occasionally, until sauce is thickened to a velvety gravy, about 15 minutes. Serve chicken and sauce over rice. Add peppercorns to taste.

Source: <https://cooking.nytimes.com/recipes/1020494-coconut-milk-chicken-adobo>