

Duck Adobo

Savannah · 30/09/2024



Prep Time

2 hrs 35 mins

Difficult

Medium

Servings

6

Description

This version of duck adobo a classic Filipino dish uses duck legs which makes it particularly rich and satisfying

Ingredients

- - 6 duck legs - salt and freshly ground black pepper to taste - 1 tablespoon vegetable oil - 1 large onion
- sliced - 8 cloves garlic
- minced - 1 ½ cups chicken broth - 1 cup seasoned rice vinegar - ½ cup soy sauce
- or to taste - 2 teaspoons sambal chili paste
- or other hot pepper sauce to taste - 2 bay leaves

Instructions

1. Season duck legs with salt and black pepper. Heat oil in a large
2. deep skillet over medium-high heat. Add duck legs
3. skin-side down
4. and cook until browned
5. 3 to 4 minutes per side. Transfer to a plate; drain all but 1 tablespoon fat from the skillet. Cook onion in reserved duck fat over medium heat until it begins to turn translucent
6. 3 to 4 minutes. Add garlic; cook and stir until fragrant
7. 1 to 2 minutes. Stir in broth
8. vinegar
9. soy sauce
10. chili paste
11. and bay leaves; bring to a simmer. Return duck legs to the skillet
12. loosely cover
13. and simmer until duck legs are tender and easily pierced with a fork
14. about 2 hours. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Uncover
15. increase the heat to high
16. and cook until the sauce is thick
17. about 5 minutes; season with salt and black pepper to taste. Discard bay leaves before serving. Chef's Notes: You can substitute chicken or pork for the duck. If you do
18. you may just have to cook it a little less. You can partially cover the pot with its lid or a lightly oiled piece of parchment paper.