

## CHICKEN ADOBO

*(adapted from Giada de Laurentiis)*

3/4 cup white wine vinegar  
3/4 cup soy sauce  
1/3 cup light brown sugar  
2 cloves garlic, crushed  
3/4 teaspoon crushed red pepper flakes  
2 dried bay leaves  
4 chicken drumsticks  
4 chicken thighs  
1 + 1/2 cups chicken broth  
2 tablespoons arrowroot  
2 tablespoons fresh lime juice (from 2 large limes)  
Kosher salt and freshly ground black pepper  
chopped fresh parsley or cilantro to taste (optional)

Make the marinade by combining in a medium bowl the vinegar, soy, sugar, garlic, and red pepper flakes. Whisk until the sugar is completely dissolved, add the bay leaves.

Arrange the chicken in a single layer in a glass baking dish. Pour the marinade over the chicken and refrigerate for 2 hours, turning the chicken over halfway through.

Place the chicken and marinade in a Dutch oven and add the chicken broth. Bring the liquid to a boil over medium-high heat. Reduce the heat to a simmer and cook for 1 hour, turning the chicken every 20 minutes, until cooked through. Transfer the chicken to a baking dish, add some of the cooking liquid over it, and place in a 450F oven.

Meanwhile, reduce the marinade to make a sauce. Remove and discard the bay leaves and the garlic cloves. Whisk the arrowroot in 1/8 cup of water, add it together with the lime juice into the Dutch oven. Cook until the mixture thickens, about 5 minutes. Season with salt and pepper to taste.

When the chicken is well browned, and the skin crisp, transfer to a serving dish, and pour some of the thickened sauce around it. Sprinkle with chopped parsley or cilantro, if using.