

Filipino Pork Adobo Tacos

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Pork adobo is a typical Filipino stew. We are fusing the Filipino stew with Mexican corn tortillas and condiments. We are using pork leg with skin. The skin will be used to make homemade chicharrones.

INGREDIENTS

1-2 Lbs. Pork Leg Meat with skin	1/4 tsp Peppercorns or Crushed Black pepper
1/4 cup Soy Sauce	1 Tbsp Garlic
1/4 cup Vinegar	1/2 Star Anise (optional)
1/4 cup Water	1/3 White Onion
1 Tbsp Sugar	2 Bay leaves
1 Acorn Squash or a Russet Potato (peeled and cubed)	

INSTRUCTIONS

Slice the skin off the pork with some of the fat included. Leave a little fat on the meat portion of the pork to provide flavor while stewing. Sprinkle kosher salt on all sides of the skin. Place the pork skin in a container with a wire rack. Cover the pork skin with a paper towel, and then place the pork skin in the refrigerator for at least 24 hours.

Slice the pork into 1/3 inch square strips. If you plan to serve the pork adobo as a stew with rice, then cut the pork into one and half-inch cubes or larger. My Plus 1 loves Russet potatoes that have been stewed in adobo sauce.

Set a pot on your stove to medium-high temperature. so we can brown some aromatics. Chop 1 Tbsp garlic, then peel and slice 1/3 white onion. Measure out 1 Tbsp sugar, 1/4 tsp crushed black pepper, 2 whole bay leaves, 1/2 dried star anise flower, and slice the acorn squash into one-half to one-inch slices or cubes. If you use potatoes, then cut my potatoes into one and half-inch cubes. Remove all the seeds and other items from the acorn squash, so all you have is firm squash on the inside. Add the chopped garlic, onions, star anise, and black pepper to the pot. Mix the items, and allow them to briefly brown and become aromatic. Add the pork to the browned onions and garlic, then stir the ingredients. Add a quarter cup of soy sauce, a quarter cup of vinegar, a quarter cup of water, two bay leaves, and a tablespoon of sugar. And stir the ingredients to combine. Allow the items to stew at medium-high temperature for one hour and stir the pot frequently. Lower the heat to medium-low and allow the pot to stew for two to three hours until the meat is tender. Add water if the stew becomes thick. Add the squash with the skin intact 30 minutes before serving to allow the squash to tenderize.

The salting and refrigeration have reduced the thickness of the pork rind. The pork rind will feel like soft leather and have a faint smell of pork. Almost one-tenth its original pork smell. Rinse the pork rind under cold water to remove the salt, and pat the pork rind dry with a paper towel. Place the pork rind skin-side down on the top rack of your oven for baking at 500 degrees Fahrenheit. Typically, the pork rind will curl down toward the outer skin within three to four minutes at 500 degrees. As the fat renders off the skin, then the pork rind will curl in the opposite direction. The outer skin will start puffing up like popcorn within eight to ten minutes of baking. We are looking for fluffy outer skin that has bloomed. The pork rind is now chicharron. Allow the chicharron to cool before serving with vinegar, garlic, and spicy peppers as a dipping sauce.

Serve Filipino pork adobo on warmed corn tortillas. Garnish with pickled carrots, cilantro, green onion, cauliflower, sliced lime, and sliced tomatoes. See our Pickled Jalapeno, Carrots & Onions recipe, and Guajillo Chili Sauce for Tacos recipes to add more depth of flavor to your next meal.

Thanks for stopping by. I hope you enjoy your own Filipino pork adobo tacos. Remember to share your recipes.

Until next time. Adios...Ivan out!

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