

A RECIPE BY DAN CASTRO

Adoborria

Ingredients:

5 lb chicken thighs, bone in
2 tbsp vegetable oil
1 ea. yellow onion, chopped
2 ea garlic heads, split in half
2 tbsp tomato paste
2 ea bay leaves
1 tbsp black peppercorns
1.5 tsp cumin seeds
1 ea cinnamon stick
4 ea oregano sticks
1 qt soy sauce
1 qt vinegar
8 ea ancho chili peppers
1 pint brown sugar

Pat the chicken thighs with paper towels and season with kosher salt and black pepper

In a heavy-bottom pot, heat the vegetable oil. When the oil is shimmering and just starting to smoke, add the meat in batches and sear for about 2 minutes per side or until deeply browned on all sides. Remove the meat from the pot.

Add the yellow onion and garlic to the pot. Sauté until fragrant. Add the tomato paste until it starts to get darker in color, but not black. Add pepper, bay leaves, cumin, cinnamon stick, and oregano.

Add the soy sauce and vinegar to the pot. Bring to a boil, and add the spices and the meat along with the peppers. Cover with a lid, reduce the heat to low, and simmer for 2 hours until the chicken is extremely tender.

When the meat is done cooking, remove and discard the peppers and deseed them after they have cooled down. Transfer the peppers to a blender along with 2 cups of the liquid (watch for the bones) - you can blend the spices together (just remove the stems from the oregano!)

Blend this mixture until it is smooth and transfer it back to the pot for a more saucy consistency. Serve and enjoy with a pot of rice.

This recipe was adapted by Dan from Joshua Weissman's Texture Over Taste Cookbook. Dan Castro is the Owner of Mabuhay Austin. @mabuhayaustin

This recipe was found on the Sacred Stories website: sacredstoriesfilms.com/adobirria
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