



# Chicken Adobo with Jasmine Rice

*plus Rum and Hyde Cocktail*

(Serves 6)



Growing up half-Filipino, Leah Cohen never thought food from her mother's side would become her life's work. But after working in Michelin-starred restaurants and then competing on Top Chef, Cohen was still searching to define what made her food hers. She found the answer in Vietnam, Thailand, Myanmar, Singapore, Indonesia, and yes, the Philippines, as she rediscovered the deliciously sweet, pungent, and spicy flavors of her youth and set out to take them back with her to New York with acclaimed restaurants Pig & Khao and Piggyback NYC. Leah's signature and favorite recipes can be found in her debut cookbook, *Lemongrass and Lime*.

# INSTRUCTIONS

## Chicken Adobo

- ¼ cup canola oil
- 6 chicken thighs
- 6 chicken drumsticks
- 1 large Spanish onion halved and thinly sliced
- 6 garlic cloves, smashed
- 1 cup Kikkoman light soy sauce
- ½ cup Chaokoh coconut milk
- ½ cup coconut vinegar (can substitute apple cider vinegar)
- 3 tablespoons granulated sugar
- 1 teaspoon fresh ground black pepper
- 4 bay leaves
- 2 scallions
- **Garnish:** Thinly sliced scallions and crispy garlic

- 1 Heat 2 tablespoons of the oil in a Dutch oven or large pot over high heat until the oil begins to shimmer. Add the chicken thighs and cook for about 3 minutes per side, until golden brown on both sides. Transfer to a large plate.
- 2 Add the remaining 2 tablespoons of oil to the pan and heat until the oil shimmers. Add the drumsticks and cook until golden brown on both sides. Transfer to plate with thighs.
- 3 Remove all but 2 tablespoons of the fat from the pan. Add the onion and cook, stirring occasionally for about 5 minutes until soft.
- 4 Add the remaining ingredients and chicken to the Dutch oven and bring to a boil. Reduce the heat, cover and cook until chicken is tender approximately 1 hour.
- 5 Garnish with scallions and crispy garlic and serve with steamed jasmine rice.



## Crispy Garlic

- 1 quart canola oil
- 2 heads garlic, finely chopped (about 20 cloves)

- 1 Line a large plate with paper towels. Set a strainer over a bowl. Heat the oil in a medium saucepan over medium heat until it just begins to shimmer. Add the garlic and cook, stirring occasionally, until golden brown, 4 to 7 minutes.
- 2 Immediately strain the oil into a bowl and transfer the garlic to the prepared plate to drain. The garlic will keep for 5 days in a container with a lid. Line the container with a piece of paper towel to absorb any excess oil.

## Steamed Jasmine Rice

- 2 cups jasmine rice
- 2 cups of cold water for pan

- 1 Put the rice into a colander and rinse with cold water until the water runs clear. Drain well.
- 2 In a medium saucepan with a tight-fitting lid, combine the rice and 2 cups of cold water and bring to a boil over high heat. Stir once, cover, and reduce the heat to low.
- 3 Simmer for 18 minutes. (Do not lift the lid and stir.) Remove from the heat and let stand, covered, for 5 minutes; serve.

# INSTRUCTIONS

## Rum and Hyde Cocktail

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- ¼ cup dark rum\*
- 2 tablespoons freshly squeezed lemon juice
- 1 ¾ tablespoons Curry-Ginger Simple Syrup
- Ice cubes
- Curry leaf, for garnish

1 Combine the rum, lemon juice, simple syrup, and a few ice cubes in a cocktail shaker and shake for 10 seconds. Strain into a rocks glass filled with ice and garnish with curry leaf.

## Curry-Ginger Simple Syrup

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- 2 cups granulated sugar
- 1 cup packed fresh curry leaves
- 3-inch piece of fresh ginger, sliced into 1-inch pieces

1 Combine the sugar and 2 cups of water in a medium saucepan, bring to a boil over high heat, and cook for about 2 minutes, until the sugar has completely melted. Add the curry leaves and ginger, remove from the heat, and let steep for 2 hours at room temperature.

2 Strain the syrup into a container with a tight-fitting lid and refrigerate for up to 1 month.



## Kitchen Tools Needed

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- Large Dutch oven or pot
- Large slotted spoon or skimmer slotted spoon
- Tongs
- Measuring cup
- Measuring spoons
- Strainer
- Medium bowl
- Medium saucepan
- Medium or large saucepan with tight-fitting cover

## Recipe Notes

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This is my husband's creation, and the Curry-Ginger Simple Syrup (below) is what makes it so special. He had it in a small speakeasy right around the corner from a famous place known for its chili crab in Kuala Lumpur. He loved the crab, but he was obsessed with this cocktail and the interesting flavor that the curry leaf gives. He vowed to bring it back to the States, and the great thing about it is that it includes ingredients that I always have a lot of just hanging around (which is how many of my cocktails are created). The nutty, pungent aroma of the curry leaf and the spiciness of the ginger blend well with the sweet-ness of the rum and create a cocktail that goes perfectly with my food.