

Squid Adobo

There are many variations of squid adobo, however this is my favorite one.



Ingredients:

- 1 lb squid, cleaned and sliced into rings
- 1 cup water
- 1/3 cup vinegar
- 1 tsp. whole peppercorns
- 1/2 tsp. salt
- 1 medium onion, sliced thinly
- 3 cloves garlic, crushed
- 1 tbsp. grated ginger
- 1 ripe tomato, sliced thinly
- 1 tbsp. light soy sauce
- 2 tbsp. oyster sauce
- 1 stalk green onion, cut into 1-inch length
- 3 tbsp. cooking oil
- 1 tsp. sesame oil

Directions:

1. In a medium pot, bring water to a boil along with the vinegar, squid and salt until the squid is cooked. Drain and set aside.
2. In a separate pan, sauté garlic in hot oil until slightly brown. Add onions, ginger and tomato, sauté until the tomatoes are tender.
3. Add the squid and the rest of the ingredients except green onion and sesame oil. Stir to mix well and cook for 1 minute.
4. Add green onions. Stir for few seconds. Turn off heat. Stir in the sesame oil. Serve hot