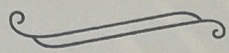


# CERDO ADOBADO

## *Pork in Adobo*

THIS ARAGONIAN DISH INCLUDES the traditional seasoning adobo, used in the technique *adobado* to preserve meats, specifically pork. Many Latin countries have their own versions of this seasoning, which may include hot or mild chilis, vinegar, and in the Philippines, soy sauce. But it is likely that Spaniards in Aragon created the original version.

Traditionally, the meat was marinated in the adobo, then fried lightly, covered with oil, and stored in a covered container. Today's cooks marinate the meat for at least one day and up to one week before preparation. Some recipes call for adding vinegar and crushed red pepper to the marinade. Cooks may also use either sweet or hot paprika or both. Various versions of the adobo spice mixture are sold at many supermarkets but are not necessary for this recipe.

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1. Combine the oregano, paprika, turmeric, cumin, garlic, and salt in a mixing bowl, and drizzle in the oil until the mixture forms a runny sauce. Adjust the seasonings to taste, keeping the flavors balanced.
  2. Place the pork chops in a glass or ceramic dish, and spoon  $\frac{1}{3}$  of the adobo sauce over the meat to coat it. Turn the chops over and repeat, adding another  $\frac{1}{3}$  of the sauce. Cover the dish, and refrigerate for at least 24 hours. Save the remaining sauce for the finished meal. If you refrigerate the sauce, the olive oil will likely thicken. Bring the sauce to room temperature before using.
  3. Heat a skillet over medium heat, and when hot, add the pork chops and some sauce. Cover the skillet, and cook the pork chops about 4 minutes on each side or until the meat is done (145 degrees). Remove from the skillet, spoon the remaining sauce over the pork chops, and serve.

### INGREDIENTS

#### SERVES 4

- 3 teaspoons **oregano**, dried
- 3 teaspoons **paprika**, ground
- 1 teaspoon **turmeric**, ground
- 1 teaspoon **cumin**, ground
- 1 large **garlic clove**, peeled and chopped
- Salt** to taste
- About 1 cup **olive oil**, or as needed
- 4 **pork chops**, at least 1 inch thick or about 8 ounces each