

***Adobong Sitaw with Chicharon –
String Bean Stew with Pork Rinds –
Adobo de ejotes con chicharrón***

Ingredients

½ lb (225g)	string beans; washed, trimmed, and sliced into 2-inch (5cm) lengths
1 tbsp	oil
2 cloves	garlic; peeled, and chopped
1-2	fresh red <i>chiles</i> , such as <i>serrano</i> or Thai (optional); washed, stems removed, and chopped
¼ cup	onion; peeled, and chopped
¼ cup	soy sauce
1 cup	water
1	bay leaf
¼ cup	vinegar, such as white wine
½ tsp	ground black pepper, or to taste
¼ lb (113 g, approx. 3 cups)	fried pork rind; in small pieces

Warm up oil in a large pan over medium heat. Add chopped garlic and chiles (if using), stirring, to sauté for about one minute, then add onions and continue stirring and cooking. Once the onions start to look translucent, add string beans, folding with a spoon, to coat with the fried aromatics. After a couple of minutes, add bay leaf and soy sauce. Continue cooking and stirring for one more minute, then add water. Bring to a boil, then reduce heat to a simmer, and cover. Cook for ten minutes. Uncover and add black pepper. Add the pork rind pieces to the pan, stirring to coat with the *adobo* sauce. Remove from heat, for a firm texture, or allow to cook for a few minutes, for soft rinds. Serve hot:

