

Estufao with Donne' and Coconut Milk

Estufao with donne' and coconut milk is also known as káddon pika. Don't be afraid of the ginormous batch. This recipe may be cut in half or thirds. However, by cooking a large pot, I'm able to freeze many portions for later meals, saving lots of time.

Makes about 10 servings of 6 pieces of drummettes or wingettes per serving.

Ingredients

Set 1

10 pounds chicken wings cut into drummettes and wingettes

3 cups soy sauce

3 cups vinegar

Set 2

Coconut oil or oil of choice

Set 3

1 large yellow onion, chopped

10 cloves garlic, minced

Hot pepper

Garlic powder

Black pepper

Set 4

4 cups of the marinade

2 cups water

4 – 13.5-ounce cans thick coconut milk

Tools – extra-large container with lid, extra-large pot, tongs, colander, 2 large bowls, rubber spatula or wooden spoon

Directions

Place all the chicken in the extra-large container. Add 3 cups of soy sauce and 3 cups of vinegar. Rotate the container to mix the liquids. Move the chicken around. Marinate for 45 minutes.

Set the colander in the large bowl then use a tong to transfer wings into the colander. Reserve the container of marinade. You'll need 4 cups.

On medium heat, heat enough oil in the large pot to cover the bottom. Once hot, add a single layer of wings and sear the first side for about 3 to 4 minutes. Don't overcrowd the pot or the chicken will steam instead of sear. Flip to sear the other side. Transfer browned chicken to a large bowl. Repeat until the last batch of chicken, adding a little bit of oil as needed.

For the last batch, once the second side is browned, add the onions, garlic, salt, and black pepper. Sautee for a couple of minutes. Add the hot pepper then mix well. Add the rest of the browned chicken and

combine. Pour in 4 cups of the marinade; this should cover halfway up the chicken in the pot. Add 1 cup of water. Cover and simmer for 20 minutes.

Remove cover then use a large spoon to remove excess oil at the surface of the mixture. Move chicken around and extract more surface oil. Cover then simmer another 20 minutes.

Uncover and spoon out excess oil. Add 4 cans of coconut milk (stir the milk in the cans or in a large bowl to homogenize). Move the chicken around to thoroughly incorporate the coconut milk. Simmer for 10 minutes.

Enjoy over hot white rice.

Recipe courtesy Paula Quinene of www.Paulaq.com.