

KÅDDON PIKA

(kaw-dun pee-ka)

Mmmm, a rich version of estufao! This dish is enhanced with coconut milk, fresh or canned. I remember eating this often. Some make it really hot, others make it palatable. You need a ton of rice!!! It is sooooo good with a whole, chopped up chicken: lots of bones to suck on and meat to eat....if I could only get myself to make a mess chopping the pecker up☺! Otherwise, I use drummetes / wings or drumsticks.

I like to soak my chicken overnight in water and salt to draw out the blood. This is not necessary, simply a personal preference. I also like my kãddo with a lot of fina'denne'great over rice!

INGREDIENTS

Set 1

2 lbs. chicken (8 drumsticks)
enough water to cover the chicken
3 T. salt

Set 2

1 medium onion, sliced
6 cloves of garlic, minced
¾ c. soy sauce
¾ c. vinegar
½ c. water
¼ t. black pepper

Set 3

1 T. vegetable oil
1 c. coconut milk
1 t. pepper flakes (local donne' if you have some)

Tools: large bowl or Ziploc, large pot

DIRECTIONS

1. In large bowl or Ziploc bag, soak chicken in salt and water overnight (optional).
2. Drain water.
3. Combine all ingredients from SET 2 in the bowl or bag. Marinate chicken for 30-60 minutes.
4. Heat 1 tablespoon of oil in large pot.
5. Sautee chicken and some of the onions / garlic for 20 minutes till browned. Add a little of the marinade to the sautéing chicken as needed.
6. After 20 minutes, pour the remaining marinade into the pot.
7. Cover the pot and gently simmer for another 20 minutes.
8. Add half of the hot pepper.
9. Uncover the chicken and continue to simmer for 20 minutes allowing the water to evaporate to reduce the liquid. Skim fat from the surface.
10. Add coconut milk and pepper flakes to the chicken.
11. Let simmer for 3 minutes then turn heat off.
12. Adjust pepper to taste.

Recipe from REMEMBER GUAM by Paula Quinene of PaulaQ.com.