

Product Application Sheet



ADOBO (Philippines)

Fleischmann's Honey Balsamic Vinegar is the result of blending wine vinegar with honey and other sugars. The product is then aged until a harmonious balance of flavor is achieved. Fleischmann's Honey Balsamic Vinegar is well suited for application in salad dressing, mustard mix, vegetable dip, and many different authentic Asian dishes.

<u>Ingredients</u>	<u>Percentage</u>
Water	60.0%
Chicken	21.0%
Fleischmann's Honey Balsamic Vinegar- 50 grain	16.0%
Garlic	2.0%
Lard	0.4%
Salt	0.2%
Black Pepper	0.2%
<u>Bay Leaf</u>	0.2%
Total	100.0%

Procedure:

1. Clean the chicken and cut into pieces. Add the salt, minced garlic, and pepper to the chicken. Put the mixture in a kettle and add the bay leaf, vinegars, and water.
2. Cover and let simmer until the chicken is tender and the liquid has practically evaporated.
3. In melted lard, fry meat until brown. May serve hot or cold.

Note: Due to the numerous factors affecting end use results, all of our products are sold with the understanding that consumers conduct their own tests to determine suitability of our products for their applications. Statements contained herein should not be construed as express or implied representations/warranties.