

Adobong Sawa

From time immemorial, poor people have had to learn how to make due with what was handy to eat, and do what they could to make it not only edible but GOOD. The adobo method from the Philippines is a classic example of this: making what is ordinarily a shoeleather tough meat tender and delicious. And there's not much more shoeleather tough than python. If snake's what you have...

"Adobo" is a braise under acid, which does the trick of breaking down the tough muscle fibers.

We get our python from the guys in Joisey at [Fossil Farms](#). This recipe is me figuring it out, so it isn't "authentic" Filipino. Tasty anyway, though probably wants some chili peppers. I actually served this to the family at one of our family Christmas dinners.

Wash a pound of python fillets and cut into (roughly) one inch chunks. Simmer in water for a half hour; drain. This parcooking is advised to, um, rid the snake of any critters (parasites) it may have picked up. You'll note the chunks emerge super-tough – nothing you'd want to eat (yet).

Sauté one chopped onion (actually I used a couple of shallots) and a crushed garlic clove or three in a couple Tbsp olive oil until starting to color. Add reserved cooked snake pieces. Sauté until the python begins to color and the onion is nicely caramelized. Add $\frac{1}{4}$ c. vinegar (rice is probably proper, but given the strong flavor profile I used malt), $\frac{1}{2}$ c. soy, around a teaspoon honey or brown sugar, and some freshly ground black pepper. Add enough water to not quite cover the snake pieces, and simmer until the python is tender, about a half hour. (Yes, this is a braise, and will come out reasonably tender if treated as such. Python tastes kinda like pork.) Serve over rice and if you like it spicy (I do), pass the Sriracha. And

yes, it was damned good.