

Golden Squid Adobo

BY CHEF SHELDON SIMEON | @CHEFWONDER

Golden Squid Adobo reflects the way I experience my Asian American identity: rooted in Filipino tradition, but always open to reinterpretation. Adobo is one of those dishes that instantly feels like home—the aroma of vinegar, garlic, and spices filling the kitchen is familiar across generations. Using squid gives it the character of the seafood dishes I grew up enjoying, while this golden version brings its own color and personality to a beloved classic.

For me, the recipe represents how food traditions stay alive. They are passed down, adapted to new places and tastes, and made personal without losing their connection to where they began. Golden Squid Adobo is both comforting and distinctive: a celebration of Filipino flavor, the creativity of the Asian American experience, and the joy of sharing a piece of home around the holiday table.

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SERVES: 8

INGREDIENTS

4 tbsp neutral oil like grapeseed
4 cloves garlic, peeled and minced
1 inch piece ginger, peeled and minced
1 onion, julienned
2 Roma tomatoes, cut into wedges, then in half
4 shishito or long sweet pepper, cut ½ inch on the bias
2 Thai peppers
2 lbs squid, heads and body separated, innards and back bone removed, cut into
1 inch pieces
2 tbsp oyster sauce
1 tbsp course ground black pepper
2 tbsp swan soy sauce
½ cup sugarcane vinegar
2 tbsp apple cider vinegar
1 tbsp fish sauce
1 can (13.5 oz) coconut milk
2 tbsp turmeric
3 tbsp honey

INSTRUCTIONS

01 In a large skillet or wok over medium heat, add 2 tablespoons of oil and heat until shimmering. Add the garlic and ginger and cook until fragrant, about 30 seconds. Add in onion, tomato, shishito and thai pepper. Raise the heat to high and stir fry vegetables until just wilted, about 3-4 minutes. Transfer to a bowl and set aside.

02 Return the skillet or wok to the stove and heat on high Add remaining 2 tablespoons of oil and heat till oil starts to slightly smoke. Add squid and oyster sauce and stir fry for 2 minutes, until squid are gently cooked. Using a slotted or perforated spoon transfer squid to a bowl, leaving liquid in the pan. Bring liquid to boil and add in black pepper, soy sauce, vinegar, fish sauce, coconut milk, turmeric and honey, stir to mix. Reduce liquid by half. Add back in stir fried vegetables and squid, stir to mix. Bring up to boil, then remove the pan from the heat. Serve immediately.