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# HOW TO MAKE PORK ADOBO

By:  
Rodelyn Amazona &  
Niña Nabor

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# Eye Level

## Introduction:

His name is Mark and he's 30 years old. He's the chef in our family. He cooks different kinds of filipino foods and one of them is adobo.



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## Wide Shot

### First Step:

Clean and prepare all tools that is needed to cook the adobo.



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## Mid Shot

### Second Step:

Prepare the ingredients and begin cooking.



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# High Angle

## Third Step:

Pour in the oil on the pan until it's ready, then add the pork to cook for about 10 minutes.



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# Over the shoulder

## Fifth Step:

When the pork is brown, add in the garlic and mix for 2 minutes.



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# Bird's Eye

## Seventh Step:

Add a small amount of pepper then add in olive leaves to make it smell good.



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## Extreme Close Up

### Sixth Step:

Then wait again for a few minutes so that the pork can soak in all the flavors.



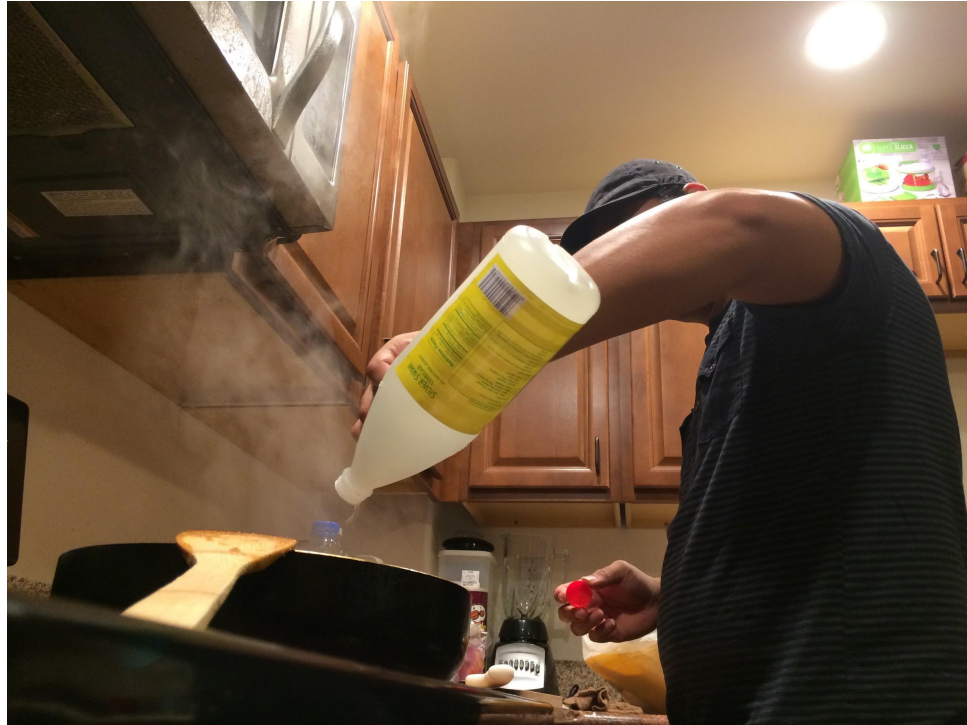


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## Low Angle

### Eight Step:

Finally, add the onion and a small amount of vinegar.



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## Cut In

### Ninth Step:

Now, do your final stir and let simmer.



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## Slanted

**Tenth Step:**

Ready to eat!

