
Griots de Porc

Ingredients

- 3 lbs pork shoulder, cubed
- 2 onions, finely chopped
- 1/2 cup chopped shallots
- 1/2 tsp dried thyme
- 1 cup bitter orange juice (or substitute ½ cup orange juice & ½ cup lime juice)
- 1 fresh hot pepper, seeded and chopped
- 2 cloves garlic, minced
- salt & pepper to taste
- 1/2 cup vegetable oil

Directions

Place all ingredients, saved for the oil, in a cooking pot. Let stand for one hour unrefrigerated or refrigerate overnight. Cover with water and simmer until the pork is cooked through, about 90 minutes. Drain.

Heat oil in a frying pan over high heat. Add pork and fry until the pieces become brown and crusty.
