

Griots

All Ingredients should be prepared before you start cooking. This will save time and make cooking the dish easier and more enjoyable.

Ingredients:

3 lbs shoulder of pork, cut into 1 to 2 inch cubes
finely chopped large onion
half cup of chopped shallots
one cup of bitter orange juice
one chopped hot green pepper
half cup of vegetable oil
salt, pepper and
a little thyme

Directions:

Put all ingredients except the oil in a large pot and marinate overnight in the refrigerator.
Place the marinated pork on the stove,
Add water to cover all ingredients and simmer for 90 minutes.
Once cooked, drain the mixture, add oil and fry the pork in the pot until brown and crusty on the outside but tender on the inside.