

❖ Griot with Diri ak pwa (rice and beans) and pikliz ❖

Servings: 6

Prep time: 2 hours overnight

Cook time: 70 minutes for the griot

Total time: 3 hours and 10 minutes



Ingredients

2 lbs pork shoulder, fat trimmed, cut into 1" cubes

1 lime, cut in half

¾ cup sour orange juice (or ½ cup orange juice and ¼ cup lime juice)

1 small onion, finely chopped

2 whole green onions, roughly chopped

4 cloves garlic, minced

1 red bell pepper, roughly chopped

1 Scotch bonnet or habanero pepper, chopped (for less heat, remove seeds)

4 cloves garlic

1 tsp kosher salt

1 tsp black pepper

2 tbsp olive oil

2 cups water

1 tbsp canola or vegetable oil



Instructions

1. Rinse the pork cubes with water and rub with the lime halves. Pat dry with a paper towel and place in a bowl or in a resealable gallon-sized storage bag.
2. Add the sour orange juice (or orange and lime juices), white and green onions, garlic, peppers, cloves, salt, pepper, and olive oil to the container with the pork. Mix well to fully coat the pork. Cover and marinate in the refrigerator for at least 2 hours, or overnight.
3. Transfer the pork and marinade to a large pot.* Add enough water to cover the pork. Bring to a boil, then reduce heat to low and simmer the pork until tender, for 45 minutes to an hour or until most of the liquid has evaporated.
4. Remove the pork pieces from the pot and set aside. Make sure the surface of the pork pieces is relatively dry to ensure a crispy texture when broiling.^
5. Set the oven to broil on high heat. In a medium-sized bowl, coat pork pieces with oil. Place the pork pieces on a foil-lined baking sheet and broil for 7-10 minutes, turning halfway. The pork pieces should become slightly crispy as they are broiled and reach an internal temperature of 145°F. Remove the sheet from the oven and allow pork to rest for at least 3 minutes. Serve hot.



***Option:** Cook in a slow cooker on high for 60 minutes.

^To reduce food waste, use the braising liquid to make a sauce:

Option 1: Strain the braising liquid and discard the solids. Return the liquid to the pot and bring to a boil. Lower the heat to a simmer and cook until the desired consistency is reached.

Option 2: Blend the braising liquid and vegetables. Reduce over heat for 20 minutes while the pork broils.

