



"Griot" Fried Pork

Ingredients:

2 lbs. Pork Shoulder Meat	1 cup Juice of Sour Oranges
1 Maggie Chicken Boullion Cube	3 tbsps. Epis
1/4 tsp. Adobo	2 - 3 sprigs of Thyme
5 - 7 Cloves	2 cups Vegetable Oil (more or less)
Salt	Water

Directions:

1. In a large bowl, combine 1/2 a cup of juice squeezed from sour oranges, a generous amount of salt, and enough water to cover the meat. Mix and let it sit for at least 30 minutes to an hour. Afterwards, dump contents into a clean sink and rinse off each piece of meat with cool running water, squeeze out any excess liquid, and return to bowl.
2. In a small bowl, add 1/2 a cup of juice squeezed from sour oranges, 1 Maggie chicken bouillon cube and microwave it for 30 seconds. Crush the cube to get it to dissolve in the liquid. Add 3 tbsps. of epis to it along with 1/4 tsp. of Adobo. Mix the contents thoroughly and add to the cleaned pork shoulder meat. Throw in a couple sprigs of thyme and mix everything together to fully distribute. Refrigerate the marinated pork at least an hour or overnight.
3. After marinating, transfer the pork into a pot including all the marinade liquid. Add in a few cloves and turn the heat on to high. Place the lid on the pot and let it boil for about 10 minutes.
4. After 10 minutes, stir contents and continue to boil with the lid covered until the liquid runs dry. This may take approximately another 10 minutes. Once the liquid has fully evaporated, sauté the pork for about 3 minutes in the oil it has rendered. Then, add 2 cups of water (enough to cover the meat) and return to a boil. Replace lid and let it boil until the liquid runs dry once again, about another 10 minutes or so.
5. When the water runs dry for a second time, the meat should have cooked for approximately half an hour. Add in another 2 cups and let it boil for about 5 more minutes. Do not overcook the meat. If it becomes too soft, it will easily break apart and won't fry well. You want it tender but still firm. Overall boiling time should not exceed 35 - 40 minutes.
6. Remove pork from the liquid with a slotted spoon and set aside. *If desired, reserve the liquid to make sauce.
7. In a separate pot or pan, depending on its size, add vegetable oil until the level is about 1 - 2 inches high. I recommend using a medium sauce pan which will use about 2 cups of oil. Bring temperature up to HIGH heat. Once oil has reached temperature, add in pork in batches, being sure not to overcrowd the pan. Fry for about 2 - 3 minutes until they reach a nice dark golden brown color. Avoid frying for too long.
8. Remove pork from oil with a slotted spoon and place on a plate lined with paper towel. Fry remaining batches until complete. Then, the griot is ready to be served and is best accompanied with "pikliz" and/or "bunun peze".