

## **Griot**

3 pounds pork shoulder (or pork loin for a healthier option)

Juice of 3-4 sour oranges (about 1 cup)

1/2 cup chopped scallions

1 tsp salt

1 pinch thyme

2 scotch bonnet peppers, de-seeded (these are really HOT so be sure to remove seeds & membranes).

1/2 tsp. minced garlic

1/2 tsp ground cloves

1/2 tsp. Ground black pepper

Cut pork into pieces. Marinate the pork in the sour orange juice, chopped scallions, salt, scotch bonnet peppers, and thyme. Marinate overnight.

Next day, place all of the pork pieces in a pot with the marinade. Add water to cover, and bring the pot (uncovered) to a boil. Lower the heat and let it simmer for 45 minutes to one hour. Stir occasionally, Making sure the water doesn't evaporate completely. When the pork is tender, but not falling apart, drain it in a colander and set it aside. Retain the cooking liquid,

Place the meat in a roasting pan. Pour some of the juice the meat cooked in over the meat.

Place in a 350 degree oven. Cook meat and turn. You may add more juice to keep meat moist. Cook until the pork is a nice golden color on the outside but still tender in the middle.

Serve hot with hot sauce. Garnish with sliced onions and green or red bell peppers,