



CHEF
RON DUPRAT

Fresh. Flavorful. French Caribbean.

The Haitian Griot

- 1 small Scotch bonnet or habanero chile
 - 1 medium onion, diced
 - 1 small green bell pepper, diced
 - 1 small red bell pepper, diced
 - ¼ cup fresh chopped Italian parsley, more for serving
 - 1 tablespoon kosher salt, more to taste
 - 1 tablespoon coarsely ground black pepper
 - 6 sprigs fresh thyme, plus more thyme leaves for serving
 - 2 garlic cloves, finely chopped
 - ¼ cup cane vinegar
 - Juice of 1 orange
 - Juice of 1 lemon
 - Juice of 1/2 lime
 - 1 tablespoon Worcestershire sauce
 - 3 pounds pork shoulder, not too lean, cut into 1 1/2-inch chunks
 - 2 Canola Oil
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1. . Place pot over high heat and bring liquid to a simmer; cover and put pot in oven. Cook, stirring occasionally, until meat is very tender, about 1 1/2 to 2 hours.
 2. Using a slotted spoon, remove meat from pot, allowing all excess liquid to drip back into the pot and picking any bits of vegetables or herbs off the meat. Transfer meat to a rimmed

baking sheet. Drizzle meat with 2 tablespoons oil and salt to taste, and toss gently to coat.

3. Strain braising liquid, discarding any solids. Return sauce to pot and simmer over high heat until reduced by about half, about 25 to 30 minutes.
4. Broil meat, tossing occasionally, until meat is evenly browned, about 5 to 10 minutes. You want it nicely browned in spots but not so brown that it dries out.