**Griot Eggrolls/Griyo Eggrolls**

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This recipe was part of a “Cooking Up History” program that explored Carnival and Haitian food traditions with celebrity Haitian Chef Jouvens Jean and curator Joanne Hyppolite. This recipe reimagines the national dish of Haiti, griot, as a fusion food that draws inspiration from East Asian culinary traditions. See the accompanying recipe for pikliz.

**Griot Eggrolls/Griyo Eggrolls**

**Ingredients**

For epis:
- 1 ounce parsley, rough chop
- 1 ounce baby leek (or green scallion), rough chop
- 1 ounce green bell pepper, rough chop
- 1 tablespoon garlic, rough chop
- 1 teaspoon scotch bonnet pepper, rough chop, seeds included
- 1 tablespoon lemon juice
- 1 ounce vegetable oil
- ½ teaspoon salt

For griot:
- 1 pound picnic pork, cut into 1”x1” cubes
- 1 cup of white vinegar
- 2 cups water
- 1 cup sour orange juice (reserve peel)
- 1 cup epis
- 2 whole baby leeks (or green onions)
- 3 whole scotch bonnet peppers
- 2 tablespoons kosher salt
- ½ cup white onion, rough chop
- ½ oz whole thyme sprigs
- Oil for frying
- 1 pack eggroll wrappers
- 1 whole egg (egg wash)

Pikliz (see accompanying recipe)
**Directions**

Prepare epis by placing all ingredients in a blender and blend until smooth. This seasoning blend is used in the majority of Haitian food for marinating and flavoring.

In a mixing bowl, add pork, epis, and the reserved orange peels. Use the peels to rub the epis on the pork and set aside to marinate for a few hours.

Preheat oven to 375 degrees.

In a medium stockpot over high heat, add water, white vinegar, baby leeks (or green onions), sour orange, onions, and bring to a boil.

When liquid mixture comes to a boil, add pork, thyme, scotch bonnet pepper, salt, and place mixture in the oven. Allow the pork to braise for approximately 45 minutes to 1 hour until fork tender.

Allow the pork to cool in the liquid and set aside. Strain the cooking liquid, adjust the seasoning, and set aside.

Preheat oil to 350 degrees Fahrenheit. Fry the pork until golden brown.

In a sauté pan, bring 2 ounces of the reserved liquid to a boil, and sauté the fried pork for 10 seconds.

Wrap griot and pikliz in the eggroll wrapper and seal with egg wash. Fry in 350 degree Fahrenheit oil until golden brown.

Serve hot with fried plantains and pikliz.

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