



Griot Eggrolls/Griyo Eggrolls

Featured on February 10th, 2018 for “Carnival and Haitian Food Traditions” demo with Chef Jouvens Jean

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.

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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)

