
Pork Grillades (Grillades a Marina)

From the Kitchen of Brett Broussard

4 pounds pork butt, cut 1" thick
2 tablespoons vegetable oil
1 cup onion, diced
3/4 cup bell pepper, diced
1/2 cup celery, diced
1/3 cup white vinegar
1/4 cup yellow mustard
red pepper
garlic powder
salt and pepper
1/2 cup green onions, chopped
1/2 cup parsley

Season and marinate the pork with vinegar and yellow mustard overnight. Heat oil over medium high heat and brown the pork, along with the vegetables, continuing to add water or stock as the meat sticks to the bottom.

Repeat this process several times until the meat is nice and brown. Add enough water to

make a gravy and cover, simmering over low heat for 2-3 hours or until the meat is tender.

Finish by adding green onions and parsley. Serve over rice or grits.
