

ENTREE

Sous Vide Pork Belly with Cheesy Grits



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CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
	3 tbsp.	Unsalted butter		
	1 cup	Grits		
Anchor™ Foods Professional	1 cup	Heavy Cream	113726	
	3 oz.	Grated Parmesan		
	1 tbsp.	Canola Oil		
Ventura Foods®	¾ cup	Sauce Craft® Gochujang sauce	22778-SCR	
	1 oz.	Rice Wine Vinegar		
Tyson® Foods	1 lb.	Hillshire Farm® Sous Vide Pork Belly	10000005362	
	1 tbsp.	Sesame Seeds		
	¼ cup	Green Onion, Thinly Sliced		

DIRECTIONS:

1. Preheat oven to 350 degrees.
2. To make The grits: heat 3 ½ cups of water in a medium pot over high heat until it comes to a boil.
3. Add butter and gradually whisk in the grits. Cook over a relatively low heat, whisking often, until the grits are thick and just tender, about 30 minutes.
4. Using a rubber spatula, fold in the cream and parmesan until fully incorporated and cheese is melted. Keep warm.
5. To make the pork belly: combine Gochujang and vinegar in a small sauce pan over medium heat. Bring to a simmer and set aside.
6. Heat oil in a skillet on the stove over high heat. Once hot, sear each side of the pork belly and transfer to a sheet pan.
7. Cook for 10-15 minutes or until internal temperature is 145 degrees.
8. Toss the pork belly in the Gochujang sauce and serve over the parmesan grits.
9. Garnish with sesame seeds and green onions and serve immediately.

Yield: 4 Servings



Recipe Created by:
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