



Mothers Little Helper

The essential “hangover bowl.” This dish is a twist on the Southern classic pork and grits. The stick-to-your-bones smoked cheddar balances well with the braised pork belly and sausage links. To tie it all together, a smoked tomato charred scallion relish and over easy egg balances the entire dish, leaving you satisfied but still wanting more!

This is a fun one to make at home because it’s challenging enough for the home chef, but not *too* challenging to where it’s out of reach. It’s rewarding to bring all these flavors together in one satisfying dish.

Smoked Tomato Charred Scallion Relish

- Tomatoes, 1/4 " dice - 1 #
- Onions, Green - 6 EA
- Oil, Canola - 1/2 oz
- Salt, Kosher - 1 TSP
- Spice, Pepper Black Ground - 1/2 TSP



If you want to try smoking the tomatoes at home:

1. Place wood chips at the bottom of a deep hotel pan. Place a perforated hotel pan inside of the other pan with wood chips.
2. Dice tomatoes. Place diced tomatoes inside the perforated pan and cover with foil
3. Place pans on stove top and turn on high for 15 minutes to smoke. Turn off burners and let sit for 1 hour.
4. In a mixing bowl add scallions, toss with 1 T of olive oil, 1 /2 tsp salt and black pepper, mix well
5. Place scallions on grill until charred, remove from grill and let cool
6. Once cool slice 1/4-inch-thick, place in mixing bowl
7. Add smoked tomatoes to mixing bowl, mix well. Season with salt and black pepper.

If you don't want to try smoking the tomatoes at home:

1. Dice tomatoes into ¼ inch squares, set aside
2. In a mixing bowl add scallions, toss with 1 T of olive oil, 1 /2 tsp salt and black pepper, mix well
3. Place scallions on grill until charred, remove from grill and let cool
4. Once cool slice 1/4-inch-thick, place in mixing bowl
5. Add diced tomatoes to mixing bowl, mix well. Season with salt and black pepper.

Braised Bacon

- Slab Bacon- 7 lb.
- Yellow Onion, rough chop- 1 lb.
- Carrot, peeled, rough chop- 1 lb.
- Celery, rough chop- 1/2 lb.
- Garlic, whole- 3 each
- Black Peppercorns, whole- 1 Tbs
- Water- 6 qt

1. Score the fat of the slab bacon in a diamond pattern ½” apart
2. In large sauté pan on high heat, heat oil and sauté carrots, onion, and celery together for 5 minutes
3. Add garlic, peppercorns, and thyme and sauté additional 2 minutes
4. Place bacon and sautéed mirepoix in a 6" deep full hotel pan, cover with plastic wrap and again with foil
5. Put in 300-degree oven for 1.5 hours until tender but still holds its shape when sliced.
6. Remove from oven and allow to cook in braising liquid for 20 minutes. Remove and cool completely on sheet pan fitting with a rack.
7. Cut portion into a 5 oz square and Slice into 5 (1oz) EVEN slices and portion reserve for later.

The Dish- Serves 4

Instant Grits- 6 oz

Heavy Cream- 24 oz

Butter- 4 Tb

Cheese, Smoked Cheddar shredded- 6 oz

Pork Belly, Recipe 5 oz, sliced into 5- 4 ea.

Pork Sausage links 2oz- 8 ea.

Smoked Tomato Charred Scallion Relish, Recipe 6 oz

Fried Egg- 8 EA

1. Place sliced pork belly in sauté pan over medium high heat and sear on both sides to get crispy
**DO NOT ADD ANY EXTRA OIL TO PAN - PORK HAS ENOUGH FAT
2. Place pork sausage links on same platter with pork belly - cook until heated through
3. While the meats are cooking, in a sauté pan over medium heat heavy cream and grits portion, cook until milk is absorbed into grits, add cheese and butter and mix well until hot.
4. While all of the food is cooking cook 2 eggs on flat top until over easy, season with salt and pepper, set aside and keep warm for plating
5. Transfer grits to the center of bowl, place breakfast sausage links side by side in the center of grits.

6. Shingle the braised pork belly over the sausage links
7. Top with fried egg
8. Top with smoked tomato charred scallion relish
9. Serve