

Chef Doug Hewitt, a
Michigan-born chef and
Schoolcraft College graduate,
rose from dishwasher to James
Beard Award semifinalist
(2023, 2024). As Executive
Chef of Chartreuse Kitchen &
Cocktails and co-founder of
Freya in Detroit, he's
celebrated for blending
regional Michigan ingredients
with refined, seasonal cuisine.
Known for his leadership,
mentorship, and commitment
to sustainability, Hewitt has
elevated Detroit's dining scene
while championing local
sourcing and culinary
education in his home state.



Crispy Pork Belly

White Cheddar Red Grits | Rock & Rye Glaze



10 servings



3-4 Hours

INGREDIENTS

Brine (for One 4-5 Pound Pork Belly)

- 4 Cups Water
- 4 Cups Ice
- 1 ½ Cup Salt
- ¼ Cup Molasses
- 2 Tbsp Black Pepper
- 2 Tbsp Coriander
- 2 Tbsp Fennel Seed
- ¼ Cups Onion, Julienned
- ¼ Cups + 2Tbsp Garlic, Smashed
- 1 Orange, Cut in half
- ½ Cup Brown Sugar
- ½ Cup Apple Cider Vinegar

Rock N Rye Glaze

- 2 ¼ Cups Faygo Rock N Rye
- 3 Cups Reserved Pork Braising Liquid
- 4 Tbsp Apple Cider Vinegar
- 2 Tbsp Brown Sugar
- ½ - ¾ Jalapeno (depending on spice preference)

Cheesy Grits

- 4 Cups Chicken or Pork Stock
- 1 Cup Stone Ground Grits
- 3Tbsp Butter
- 2tsp Black Pepper
- Salt to taste
- 6oz Sharp White Cheddar

Seared Sweet Peppers

- 4 ea Variety Colored Sweet Peppers, thinly sliced
- 2 Tbsp Black or Balsamic Vinegar

PREP

1. Add all brine ingredients into a pot except ice. Bring to a boil. Pour the brine liquid over ice and let cool.
2. Pour the cooled brine over the pork and brine for 4 hours. Rinse pork well before cooking.
3. Soak grits overnight in lightly salted water in refrigerator

PREPARE

Pork

1. Cover Pork Belly with chicken stock, add mirepoix. Cover and Braise at 350 degrees for 3-4 hours or until fork tender
2. Let bellies rest in liquid for a minimum on 1 hour after cooking
3. Transfer to sheet trays and press between two sheet trays with 5 pounds of weight
4. After bellies are cooled, cut into 1 inch cubes and deep fry till crispy and toss in rock n rye sauce. RESERVE LIQUID.

Rock N Rye Glaze

1. Add all ingredients to a sauce pot, reduce until it coats the back of a spoon

Cheesy Grits

1. Drain soaked grits
2. Bring stock and butter to a boil
3. Add grits and cook
4. Finish with salt and fold in white cheddar cheese

Seared Sweet Peppers

1. Hard Sear in cast iron, finish with black vinegar or a touch of balsamic

ASSEMBLE

Spoon cheesy grits into the base of a bowl, add the crispy pork cubes, spoon Rock N Rye Glaze on top, garnish with seared sweet peppers

Supper's Ready!