

Hoisin Pork (Sous Vide)

November 30th, 2021

This recipe serves: 4

Prep Time: 00:15

Cook Time: 04:00

This is an easy Pork recipe, designed for the Sous Vide. You can prepare beforehand and freeze in a vacuum-sealed bag up to 6 months. Just drop the bag in your Sous Vide pot and walk away. Your main course will be ready to eat a few hours later.

Ingredients:

2 Pounds Pork Loin Roast or 4 Pork Loin Steaks

1/4 Cup Soy Sauce (low sodium)

2 Tablespoons Hoisin Sauce

1 Tablespoon Honey

2 Teaspoons Olive Oil

2 Teaspoons Rice Vinegar

1 Tablespoon Peanut Butter

2 Garlic Cloves, minced

Directions:

Salt the Pork.

Place the Pork into a Sous Vide bag, in a single layer.

Mix the Soy Sauce, Hoisin Sauce, Honey, Olive Oil, Rice Vinegar, Peanut Butter, and Garlic.

Add the Soy Sauce mix to the bag.

Vacuum out all the air and seal the bag.

Refrigerate up to 1 week.

Freeze up to 6 months.

Sous Vide at 143° F for 3 hours (3.5 hours if frozen).

Remove the bag from the Sous Vide.

Open the bag and reserve the liquid (if desired).

Heat a frying pan over medium-high heat.

Sear one side of the Pork for 90 seconds.

Turn over the Pork and sear for 60 seconds.

Rest the pork for 10 minutes.

Slice into thin slices, on the bias.

Serve over a bed of jasmine rice.