

Tiger Cry Pork (Sous Vide)

November 30th, 2021

This recipe serves: 4

Prep Time: 00:15

Cook Time: 03:00

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 Tablespoon Soy Sauce

1 Tablespoon Tamarind Paste

1 Tablespoon Oyster Sauce

1 Teaspoon Fish Sauce

1 Teaspoon Shallot, thinly sliced

2 Garlic Cloves, minced

1 Teaspoon Srirachi

Dipping Sauce

1/4 Cup Orange Juice

1/4 Cup Pineapple Juice

4 Pineapple Slices

1 Lime, juiced

1 Teaspoon Srirachi Sauce (more or less to taste)

Directions:

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

In a small bowl, mix all the other ingredients.

Add the mixture 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 Au Jus liquid.

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.

In a blender, add the Dipping Sauce ingredients and the Au Jus.

Run on high until fully blended.

Rest the pork for 10 minutes.

Slice into thin slices, on the bias.

Serve over a bed of Jasmine Rice with a side of Oriental vegetables and the Dipping Sauce on the side.