

# Vietnamese Pork Tenderloin (Sous Vide)

March 8th, 2022

**This recipe serves: 6**

Prep Time: 24:00

Cook Time: 04:30

Pork Tenderloin is not the same as Pork Loin. The Tenderloin is a tender cut of meat, taken from the lower back of the pig. The Sous Vide will produce a juicy roast. Marinading the Tenderloin, then slathering with a finishing sauce will produce a flavorful roast.

## Ingredients:

1.5 to 2 pounds Pork Tenderloin

### Marinade

3 Tablespoon Olive Oil

2 T Soy Sauce (low sodium is fine)

1 Tablespoon Fish Sauce

2 Teaspoon Ginger, shredded

1 Teaspoon Garlic Powder

1/2 Teaspoon Srirachi Paste

2 Tablespoon chopped fresh cilantro

1 Tablespoon Tamarind Paste

2 Tablespoons Dried Shitake Mushroom, finely chopped

### Additional Ingredients for Finishing Sauce

1 Large Lime, juiced

1/4 Cup Pineapple Juice

2 Garlic Cloves, minced

1/2 Teaspoon Cornstarch

2 Tablespoons Fresh Cilantro, finely chopped.

## Directions:

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

Mix the Marinade and add it to the bag.

Vacuum out all the air and seal the bag.

Marinate in the refrigerator for 24 hours.

Refrigerate up to 5 additional days or freeze up to 6 months.

### Sous Vide at 143° F for 3.5 hours (4 hours if frozen).

Remove the bag from the Sous Vide.

The unopened bag can be refrigerated up to 4 weeks or frozen up to 6 months.

Open the bag and reserve the liquid (Au Jus).

Add the Lime Juice and minced Garlic to the Au Jus.

In a separate container, mix 2 Tablespoons of water with the Corn Starch until fully integrated into a thick Slurry.

Add the Slurry to the Au Jus and mix well. Heat briefly in a saute pan or microwave until the Sauce begins to thicken.

Sear the Tenderloin for 2 minutes on each side.

Cut the Tenderloin into thin slices.

Serve the sliced Tenderloin over a bed of rice or noodles.

Drizzle with Finishing Sauce and sprinkle with Cilantro.