

Author: Jason Logsdon
Preparation time: 1 hour
Cooking time: 3 hours



Ingredients

For 4 servings

Pork (sous vide):

1-2 pounds pork tenderloin
1 teaspoon dried sage
1 teaspoon allspice
1½ teaspoon ginger
Pepper

Glaze:

1 cup bourbon whiskey
1½ cup brown sugar
1½ cup ketchup
2 teaspoons Worcester sauce
1 teaspoon liquid smoke
¼ cup apple juice
1 tablespoon lemon juice
1 teaspoon minced garlic
1½ teaspoon cayenne pepper
¼ teaspoon dry mustard
Salt and pepper

Preparation

Pork (sous vide):

Temperature: Medium Rare: 57 °C or Medium: 60 °C

Mix the spices together in a bowl. Sprinkle the spices on the pork tenderloin, then place in the sous vide pouches and seal.

At this point you can store the pouch in the refrigerator for up to 2 days, freeze it for up to 6 months, or cook it right away.

Preheat the **fusionchef** sous vide water bath to 57 °C or 60 °C. Place the sous vide pouches in the **fusionchef** sous vide water bath and cook for 3 to 6 hours. You can move directly on to "Finishing" at this time or you can finish at a later time by cooling the chicken down and storing it as follows.

Remove the pouches and place in a 1½ ice - 1½ water bath until chilled. You can store the pouches in the refrigerator for around 2 days or freeze them for up to 6 months.

Glaze:

To prepare the glaze mix together all of the ingredients in a pot over medium-high heat and bring to a simmer, stirring occasionally. Cook for about 30 minutes, until it thickens some.

Arrangement:

Preheat a grill to high heat or the broiler in the oven. Take the pork out of the pouches and pat dry. Sear on the grill until grill marks form on the first side, a couple of minutes. Brush the glaze on the side facing up and turn the tenderloin. Repeat several times until it is coated with the glaze, cooking about 30 to 60 seconds per turn.

Remove from the heat, brush once more with the glaze, slice into 1½" rounds and serve with some of the remaining glaze drizzled on top.

This recipe was generously provided by Jason Logsdon.

This recipe is from Jason Logsdon's new book, "Sous Vide: Help for the Busy Cook"