



# Sous-Vide Pork Tenderloin

paired with Omertà, 2019

*Serves 4*

## Ingredients

1 pound pork tenderloin

1 tablespoon chopped fresh rosemary, plus one small sprig

2 tablespoons 100% maple syrup

Fresh ground salt and pepper

1 tablespoon EVOO

1 Honeycrisp (or Pink Lady) apple, diced

1 shallot, thinly sliced

¼ chicken broth

½ teaspoon apple cider vinegar (add more to taste)

## Directions

Set the Sous-Vide to 135 F (57 C).

Trim the silver skin from the tenderloin.

Combine chopped rosemary, maple syrup, ground pepper and salt in a small bowl. Rub mixture on all sides of the tenderloin.

Transfer tenderloin to a large zipper lock or vacuum seal bag. Seal the bag using the water immersion technique or a vacuum sealer on the moist setting.

Place bag in water bath and set the time for 2 hours.

When the timer goes off, remove the bag from the water bath. Remove the pork from the bag and pat very dry with paper towels. Reserve cooking liquid in the bag.

Heat EVOO in a large skillet over medium-high heat. Add pork. Sear until well-browned on all sides, 3-5 minutes total. Transfer to a cutting board and cover to keep warm.

Sauté apple mixture until golden brown – 2 to 3 minutes. Add the broth, vinegar and reserved cooking liquid from the bag. Bring to a simmer and cook until liquid is almost completely reduced and apples are fully softened – 3 to 5 minutes. Season to taste with salt and vinegar. Slice tenderloin into medallions and serve with apples.

*Prep Time 00:30 Recipe Time 02:05*