

BOURBON-GLAZED PORK TENDERLOIN WITH PEA PESTO

(adapted from [Modernist Cooking Made Easy](#))

1 pork tenderloin (450g to 900g)
small pat of butter
2 tsp lemon juice
salt and pepper

for the Bourbon glaze:

1 cup bourbon
1/4 cup brown sugar
1/3 cup ketchup
2 teaspoons Worcestershire sauce
1/4 cup apple cider
1 tablespoon lemon juice
1/2 teaspoon cayenne chile powder
1/4 teaspoon mustard powder
Salt and pepper

for the pesto:

2 cups frozen peas
1 cup packed fresh spinach
1/2 cup pecans
1/4 cup water
1/2 tsp dried mint
1/3 cup olive oil
3 tablespoons grated Parmigiano cheese
Salt and pepper

At least 3 to 6 hours before serving heat a water bath to 150°F (or your favorite temperature for this type of meat). Salt and pepper the pork then rub the lemon juice all over it. Place the pork in a sous vide bag with the butter then use the water displacement method to close the bag. Cook the pork for 3 to 6 hours.

Make the glaze by mixing together all ingredients in a pan, and simmering for about 30 minutes, until thickened. Reserve in the fridge if made in advance. Make the pesto by adding all ingredients up to olive oil to the bowl of a food processor. When it's all very smooth, add the olive oil, stir the Parmigiano cheese, and season with salt and pepper. It is better if made in advance so that the flavors have a chance to develop together.

At dinner time, heat your grill or the broiler in the oven. Remove the pork from the sous vide bag and pat dry. Brush the tenderloin with the glaze and sear it on the first side for 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 and serve with the pesto at room temperature.