

SOUS-VIDE PEANUT-GINGER PORK WITH CELERY SLAW

(adapted from *The New York Times*)

for the pork:

3 tablespoons smooth peanut butter
2 tablespoons sesame oil
2 tablespoons soy sauce
2 tablespoons fresh lime juice
1 tablespoon finely grated ginger
2 teaspoons dark brown sugar
2 teaspoons Sriracha or chile-garlic paste
1½ teaspoons fish sauce
2 (1-pound) pork tenderloins, trimmed
Extra-virgin olive oil, as needed

for the celery slaw:

2 teaspoons toasted sesame oil
2 teaspoons rice vinegar
½ teaspoon freshly ground black pepper
¼ teaspoon fine sea salt
2 small celery stalks, cut crosswise into thirds, then very thinly sliced lengthwise
1 cup thinly sliced fennel bulb
fresh cilantro leaves
Chopped roasted peanuts, for garnish
sesame seeds for garnish

Fill a pot with water, add the sous-vide machine and set the temperature to 150 degrees.

Meanwhile, prepare the sauce: In a small bowl, whisk together peanut butter, sesame oil, soy sauce, lime juice, ginger, sugar, Sriracha, and fish sauce. Place pork in a sous-vide bag, then pour sauce all over meat. Lower bag into heated water, weighing the bag down if necessary, and cook pork for 3 hours.

Heat broiler and place a rack 4 inches from heating element. Remove pork from sous-vide bag and transfer to a rimmed baking sheet. Pour remaining cooking liquid into a small saucepan. Bring sauce to a simmer over high and let cook until slightly thickened, about 2 minutes. Cover to keep warm, and set aside.

Drizzle pork with olive oil and broil until charred in spots, 2 to 3 minutes. Transfer to a cutting board and let rest, 5 minutes.

Make the celery salad: In a large bowl, whisk together sesame oil, rice vinegar, pepper and salt. Toss with celery, fennel and cilantro. Taste and add more salt, sesame oil and rice vinegar if needed.

To serve, slice pork and drizzle with sauce. Top with celery salad, and peanuts. Garnish with cilantro leaves, and sesame seeds if you like.