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GRILLED PORK CHOPS WITH APPLE CHUTNEY

Serving pork chops with applesauce may be pure Americana, but this recipe breathes new life into this pairing by swapping out the plain ol' applesauce for an Indian-inspired apple chutney. The chutney's lively balance of sweet, sour, and spice adds a layer of complexity, making a sophisticated foil for the rich, savory pork. It's delicious warm, spooned over the pork, but the chutney can also be made in advance and served either cold or at room temperature.

SERVES 4 TO 6
30 MINUTES

APPLE CHUTNEY

2 tablespoons canola or other neutral vegetable oil, plus more for the pan
2 shallots, minced (about ¼ cup)
1 tablespoon peeled, minced fresh ginger, from about 1 (1-inch) piece
1 tablespoon whole brown mustard seed or cracked yellow mustard seed
¼ cup golden raisins
2 serrano or jalapeño chiles, halved, seeded if desired, and thinly sliced
4 Granny Smith apples, peeled, cored, and cut into ½-inch dice
Pinch salt
1 ½ teaspoons garam masala
2 tablespoons apple cider vinegar
¼ cup firmly packed light brown sugar, plus 1 tablespoon for coating the pork
2 teaspoons fresh thyme leaves, coarsely chopped
2 tablespoons fresh lime juice

1 **MASTER RECIPE** Quick-Cooked Pork (see below; made with bone-in pork chops), just cooked or straight from the fridge
¼ cup cilantro, coarsely chopped, for garnish
4 lime wedges, for garnish

MAKE THE CHUTNEY: Heat the oil over medium-high heat until shimmering. Add the shallots and ginger and cook, stirring occasionally, until they begin to brown, about 5 minutes. Stir in the mustard seeds (they'll make a popping noise), raisins, and chiles and cook for 1 to 2 minutes, until the raisins begin to puff and color. Stir in the apple, a pinch of salt, and ¾ teaspoon of the garam masala and cook for 1 minute. Reduce the heat to medium and stir in the vinegar and ¼ cup of the brown sugar. Cover the pot and cook, stirring occasionally, until the apple has softened and begun to lose its shape, 10 to 12 minutes. Remove from the heat, stir in the thyme and lime juice, and season to taste with additional salt. Set aside or let cool before transferring to an airtight container and refrigerate for up to 2 weeks.



Remove the cooked pork chops from the bag, discarding any liquid in the bag. (If the chops have been refrigerated for a while, the liquid may have gelled.) Thoroughly pat the pork dry with paper towels. Combine the remaining $\frac{3}{4}$ teaspoon of garam masala and 1 tablespoon of brown sugar in a small bowl. Rub the spice mixture evenly over the pork chops to coat.

Heat a grill pan or skillet over medium-high heat. Once the pan is hot, use a paper towel and a little additional oil to grease the pan and prevent sticking. Add the pork chops to the hot pan and grill for 4 minutes, flipping them after each minute, for a total of 3 flips, cooking in batches if necessary. If you're cooking the pork chops straight from the fridge, double the cooking time, cooking for a total of 8 minutes, flipping every 2 minutes. (Note: If you want nice cross-hatch grill marks, rotate the chops 45° after the second flip.)

Transfer the pork chops to individual plates. Or, if you are serving more than 4 people, transfer the chops to a cutting board instead and allow them to rest for 5 minutes; then cut the meat off the bone, slice it in a slight diagonal against the grain, and divide the slices among the plates. Top the pork with a generous spoonful of chutney and garnish with the cilantro and lime wedges.

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MASTER RECIPE: QUICK-COOKED PORK

There's no way to hide my love of pork, particularly the loin cuts, which are the leanest and most delicate. Like chicken, "the other white meat" has enormous culinary versatility but is easily overcooked using conventional cooking methods, making it particularly well suited to sous vide's gentle heat.

Made up of the meat around a pig's ribs, the loin is comprised of two sections: the larger loin muscle, which makes up the pork chop, and the much smaller tenderloin that runs alongside it. These cuts perform differently, which is why I've recommended specific cuts in the following spin-off recipes. Kept whole, the delicate tenderloin makes an elegant roast topped with a lemony piccata sauce, while the larger loin can be either left on the bone for juicy thick-cut pork chops served with your favorite applesauce (or better still—my Indian-spice chutney), or sliced off the bone and added to a stir-fry or skewered into kebabs.

SOUS VIDE COOKING TIME

90 minutes (or up to 5 hours)

2 pounds pork tenderloin or boneless pork loin (also sold as boneless chops) cut into 4 ($\frac{3}{4}$ -to 1 $\frac{1}{2}$ -inch-thick) pieces, or 4 ($\frac{3}{4}$ -to 1 $\frac{1}{2}$ -inch-thick) bone-in pork chops (about 3 pounds)
Salt

Preheat the water bath to 58°C (136.4°F).



Season the pork with salt and place in a 1-gallon freezer-safe ziplock bag or a vacuum seal bag. Arrange the pieces in a single layer with as little overlap as possible to ensure even cooking. Seal the bag using either the water displacement method (see chef notes) or a vacuum sealer.

When the water reaches the target temperature, lower the bagged pork in the water bath (making sure the bag is fully submerged) and cook for 90 minutes (or up to 5 hours).

Remove the bag from the water bath, transfer it to an ice water bath (see chef notes), and chill until completely cold, about 10 minutes. Once cooked and chilled, the pork can be refrigerated in the bag for up to 1 week. Alternatively, if you plan on using the just-cooked pork in a spin-off recipe right away, let it rest in the bag at room temperature for at least 10 minutes or up to 1 hour before proceeding.



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