



SOUS VIDE PORK LOIN

INGREDIENTS

1 Small Pork Loin

BBQ seasoning

Vacuum Seal Bag

Food Saver

Sous Vide Wand

Pot of Water

DIRECTIONS

1. Fill a pot of water and Place Sous Vide Wand to fill line
2. Pat Pork Loin dry and then season with favorite BBQ Seasoning (I used a Traverse City Cherry Republic BBQ Rub).
3. Place Pork Loin in a vaccum seal bag and use your Food Saver to vaccum seal shut! If you do not have a food saver you can attempt to do so in a ziplock, just ensure you get out all the air and you seal your bag so no water can get in.
4. Heat wand to 142 Degrees F and place Pork Loin in water fully submerged. Cook for a min of 4 hours OR all day.
5. Before serving take out the Pork Loin and cut open bag. Sear loin for 1-2 min per side on Cast Iron Skillet or grill!
6. Serve with favorite sides!

NOTES

This makes the most TENDER pork loin! We like to serve with BBQ on top or on the side! It's a quick and easy dish that requires minimal effort on your part!