

## SWEET AND SPICY ASIAN PORK LOIN

*(slightly modified from SVKitchen)*

3 pounds boneless pork loin (not pork tenderloin), trimmed of excess fat, cut into 2-inch pieces  
2 stalks lemongrass, 3 outer layers and top third removed and discarded, thinly sliced  
½ cup soy sauce  
⅔ cup packed brown sugar  
1 tablespoon Sriracha sauce  
2 tablespoons minced fresh ginger  
2 teaspoons Chinese five-spice powder  
1 teaspoon kosher salt  
1 teaspoon freshly ground black pepper  
2 scallions, sliced on a diagonal, for garnish  
Heat the water bath to 132°F (56°C).

In a bowl large enough to accommodate the pork, combine the lemongrass, soy sauce, brown sugar, chili-garlic sauce, ginger, five-spice, salt, and pepper. Add the pork and toss everything together to coat evenly. Divide the pork between two large zip lock food bags and seal using the water displacement method.

Cook for 6 hours.

Carefully open the food bags and serve the pork over cooked rice garnished with the sliced scallions.