

Pork Tenderloin

1 ea pork tenderloin
TT salt&pepepr
2oz clarified butter

sear pork tender loin. Wrap in plastic film and torch to seal.
place into water bath with circulator set to 145F for 4 hours.

Bacon Jam

yield 1.125
16 Fl oz water
1 lb dried cranberries
4 lb bacon, diced
5 lb onion, diced
1 lb yellow pepper, diced
16 Fl oz ketchup
16 Fl oz heavy cream
TT salt& pepper

boil cranberries in water until soft
render bacon in rondeau until crispy. Reserve fat
place 2 oz of bacon fat in heated rondeau add onions, and peppers, cook until onions are fully caramelized.
add cranberries and liquids. Cook until liquid has been reduced by half.
season to taste.
allow to cool.
place into food processor and pulse to a chunky consistency.

Edamame Polenta

3 cups corn stock
1 cup polenta
1 cup edamame puree
1 oz caramelized onion

boil corn stock and stir in polenta. Reduce heat to simmer and cook or aprox 30 min or until polenta is soft.
fold in edamame puree and caramelized onions