

# Thistledown The Vagabond Grenache + Pork



## Sous vide pork with caramelized fig & carrot mash

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4 pork chops, cut to 1 inch thick if possible  
8 Tbsp butter  
3 garlic cloves  
4 bunches fresh thyme  
1 Tbsp kosher salt  
1 tsp black peppercorns  
½ cup balsamic vinegar  
¼ cup brown sugar

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8 figs, halved  
2 Tbsp orange juice  
1 Tbsp lemon juice  
1 garlic clove, minced  
½ tsp anise seed  
¼ cup olive oil  
¼ tsp kosher salt  
black pepper to taste  
OPTIONAL: ½ tsp amaro (we love Amaro Montenegro)

1 lb potato, peeled & cut into 1 inch cubes  
1 lb carrot, peeled & chopped into 1 inch segments  
2 Tbsp butter  
pinch saffron  
1 lemon, zested  
¼ cup milk

## Directions

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### Pork chops

1. Place each pork chop with a quarter of the ingredients into your vacuum seal bags (no need to be perfectly precise here, so long as there's herbs, butter, and aromatics present in each package..!).
2. Submerge the sealed bags with your circulator at 150° and allow to work for 4 hours.
3. Once the four hours is up, remove the chops, pat dry, and sear in a hot skillet some oil (or butter) for a few seconds on each side to create a flavorful crust.

### Caramelized figs

1. Add half the sugar to a pan over medium heat. Leave without stirring until slightly golden.
2. Add figs, cut-side down, into pan with the golden sugar and cook for 2-3 minutes until they start to soften. Flip and cook another minute.
3. Add remaining sugar. Once the sugars start to caramelize, add the orange juice and let simmer for 2 minutes. Remove from heat.
4. Whisk in lemon juice, anise, garlic, salt, a generous grind of black pepper, and optional amaro.
5. Finish with olive oil once all components are incorporated. This mixture can be made ahead and stored in the fridge for future use!

### Carrot mash

1. Boil the vegetables separately in salted water, until very tender—about 5-7 minutes. Drain.
2. Mash the carrots well with butter, saffron, and lemon zest, then add potatoes and mash well.
3. Thin with milk and add salt to taste.

*Assemble plates with a generous dollop of mash, topped with the seared pork and caramelized figs.*