

BON APPETIT, DETROIT! EP 8: ALL ABOUT THAT PORK HOISIN BRINED PORK TENDERLOIN WITH COCOA-INFUSED BBQ SAUCE, SCALLION-CUCUMBER SLAW, CHINESE PANCAKES

Serves 4

For the Pork Brine:

1/2 cup	Kosher salt
1/2 cup	granulated sugar
7-10 cloves	garlic, whole
1/2 cup	fresh ginger, chopped
2	star anise, whole
4 cups	water
1 cup	Hoisin sauce
16 ounces	pork tenderloin, trimmed
2 tablespoons	canola oil

For the BBQ Sauce:

1/2 cup	good quality, smoky BBQ sauce
1/4 cup	soy sauce
1/4 cup	Hoisin sauce
1 tablespoon	cocoa powder

For the Slaw:

1 large	English cucumber, thinly sliced into matchsticks
6	scallions, thinly sliced into matchsticks
2 tablespoons	rice wine vinegar
2 teaspoons	black sesame seeds
Salt & Pepper to taste	

For the Pancakes:

1 1/2 cups	all-purpose flour
Pinch of salt	
1/2 cup	boiling water
2 tablespoons	cold water
2 tablespoons	sesame oil
Flour for rolling	

Instructions:

- ◆ In a large pot, mix together the first seven ingredients (through the Hoisin sauce) to create the brine. Bring to a boil, remove the pot from the heat and let cool to about 40 degrees. Place pork in the water, cover and refrigerate for 3-4 hours.
- ◆ Preheat oven to 350°F. Remove pork from brine and pat dry with paper towel. Season with salt and pepper.
- ◆ Preheat sauté pan to high. Add canola oil to pan – when it ripples, it is ready. Sear pork until browned on all sides. Roast seared pork in oven for about 10 minutes.
- ◆ Meanwhile, combine BBQ sauce, hoisin, soy sauce and cocoa powder. Brush pork with glaze and return to oven for an additional 10 minutes. Roast at 350 degrees for 15 minutes or until a meat thermometer reads 145 degrees F. Let rest and then slice thin on an angle.
- ◆ Combine the cucumbers and scallions, drizzle with rice wine vinegar, sesame seeds, salt & pepper. Cover and refrigerate until ready to serve.
- ◆ To make the pancakes, stir together flour, pinch of salt, and boiling water in a large bowl. Add cold water, stir until dough forms. Turn out dough onto a lightly floured surface and knead until smooth, about 10 minutes. Cover and let rest for 30 minutes.
- ◆ Roll out dough as thin as possible and cut into circles with a large cutter or with a knife. Brush lightly with sesame oil.
- ◆ Heat a dry, heavy skillet. Place pancake oiled-side-down and brush top. Cook both sides until slightly browned and blistered with several air pockets. Cover with a kitchen towel to keep warm.
- ◆ To serve, place pancakes on serving platter and add a dollop of the glaze. Top each with a slice of the pork, then some slaw. Garnish with a sprinkle of black sesame seeds and serve.

-Executive Chef Chris Franz