

Henri Pork Sauce/Glaze 1

Henri Recipe (approximate measurements)

Kosher salt

Freshly ground pepper

1 cup of vermouth or more

Glaze

¼ cup of Bourbon

1-Tablespoon Ketchup

1 Tablespoon Hoisin sauce

½ Tablespoon Soy Sauce

2 Tablespoons Apricot Jam

Pinch of Arrowroot dissolved in water (to thicken sauce)

1. Heat oven to 450F
2. Salt and pepper the pork loin in a deep skillet
3. When nicely browned on all sides, set dish in preheated oven and pour vermouth into bottom of pan with Bourbon (not over the pork which may or may have been basted –see various recipes). Let both ingredients cook till the pork is ready. Check constantly if additional vermouth needs to be added so that the bottom does not burn.
4. When pork is ready, removed it and slice half of the pork. Plate
5. Include arrowroot with sauce and juices and cook till thickened. Set in separate bowl.
6. Serve immediately

NOTE: Pork can be served cold. Just reheat sauce that is to be served as a vegetable accompaniment.

Henri Pork Sauce/Glaze 2

Henri Recipe (approximate measurements)

Variations on this glaze are to be interpreted but this one is nice with a pork loin that has no previous seasoning –i.e., Teriyaki or pepper

¼ Cup of Lingberry IKEA jam

1-2 Tablespoons of Bourbon

1-teaspoon mustard (not dry, preferably Grey Poupon but not the grainy one)

Kosher Salt

Freshly ground pepper

1 carrot thinly slices

1 celery stalk coarsely sliced

1 small yellow or red onion diced (not shallot)

½-1 cup of Vermouth or as necessary

1. Heat oven at 450F
2. Mix all non vegetable ingredients (including vermouth) together and baste the pork loin when browning the meat, Keep some in reserve (or make a new batch) in order to baste the pork while cooking
3. Set in the bottom of pan the vegetable and include vermouth
4. Keep an eye on the vegetables while the pork is cooking so that they do not brown. Add vermouth if necessary.
5. When pork is ready, sliced half and set sauce and juices in separate bowl.
6. Serve immediately

NOTE: Pork can be served cold. Just reheat sauce that is to be served as a vegetable accompaniment.

Henri Pork Sauce/Glaze 3

Henri Recipe (approximate measurements)

See menu: Pork with zucchini

Very good and give a nice sweetness to the pork

Kosher salt

Freshly ground pepper

Glaze

1-2 Tbs of Brown Sugar & spice Ham Glaze (Brand: Boar's Head)

2 Tablespoons Apricot Jam

¼ or more of blue cheese or Gorgonzola

½ teaspoon of caraway seeds (more or less as desired)

1-tablespoon butter

1-tablespoon of olive oil

1 cup of vermouth or more

¼ cup of Bourbon

1 medium size red onion

1 apple (half shredded and the other slices roughly)

1. Heat over at 450F
2. Butterfly the pork so that you can set a bed of apples and cheese
3. Salt and pepper the inside of the pork
4. Set the cheese, shredded apple, and caraway seeds on the inside of the pork. Fold by rolling carefully the pork and tie with kitchen string
5. Salt and pepper outside of pork
6. In a deep pan (deep skillet), heat on high the olive oil and butter.
7. Grill exterior of pork till nicely browned -2-3 minutes for each side. Baste with glaze as you roll the pork around to get a uniform browning.
8. When nicely browned on all sides, set dish in preheated oven and pour vermouth into bottom of pan with Bourbon (not over the pork as you wish to keep the nice browning). Include the onion and sliced apple. Let both ingredients cook till the pork is ready till temperature hits 160. Check constantly if additional vermouth needs to be added so that the bottom does not burn.
9. When pork is ready, sliced half and set sauce and juices in separate bowl.
10. Serve immediately

NOTE: Pork can be served cold. Just reheat sauce that is to be served as a vegetable accompaniment.