Signature Recipe

CASA DE FOTH

• SIGNATURE RECIPE •
SIN CITY FLAVOR

TED'S EASY WAIKIKI KUROBUTA PORK CHOPS

Sous Vide • Grilled • Sweet Heat



Premium Kurobuta pork chops cooked low and slow sous vide for incredible tenderness, finished with a hot sear and a sweet-tangy glaze, and served with a smoky harissa for the perfect balance.

INGREDIENTS

- 2 Kurobuta (Berkshire) Pork Chops (about 17 oz each, bone-in, 1½–2" thick)
- Lawry's Garlic Salt (generous)
- Smoked Paprika (1 tsp)
- Ground Cumin (½ tsp)
- Black Pepper (½ tsp)
- Avocado Oil (for searing)

HONEY-DIJON GLAZE

- 3 Tbsp honey
- 2 Tbsp Dijon mustard
- 1 Tbsp rice vinegar (or apple cider)
- 1 tsp soy sauce
- ½ tsp minced garlic

SMOKY HARISSA (SERVE ON THE SIDE)

- 2 Tbsp harissa paste
- 1 Tbsp olive oil
- 1 tsp honey
- ½ tsp smoked paprika
- Squeeze of fresh lime

TOOLS

- Anova Sous Vide (or equivalent)
- Vacuum sealer or zip bag (water displacement)
- Alfresco Grill (or high-heat grill)
- Meater or instant-read thermometer
- Small saucepan & basting brush



THE METHOD

1 PREP THE CHOPS

Pat pork chops dry. Season both sides generously with Lawry's Garlic Salt, smoked paprika, cumin and black pepper.

2 SOUS VIDE

Vacuum seal the chops (or use a zip bag with water displacement). Cook in a water bath at 140°F for 2½–2½ hours for perfectly tender, juicy pork.

2¼–2½ HRS

3 MAKE THE GLAZE & HARISSA

While the chops cook, whisk together the honey, Dijon, vinegar, soy sauce and garlic. In a second small bowl, combine harissa, olive oil, honey, smoked paprika and lime. Set both aside.

4 SEAR & GLAZE

Remove chops from the sous vide and pat very dry. Lightly brush with avocado oil. Preheat your Alfresco grill to high (450–500°F). Sear 2–3 minutes per side for a deep crust and grill marks. During the last minute, brush on the honey-Dijon glaze and let it caramelize.

5 REST & SERVE

Rest the chops for 5–10 minutes. Serve with the smoky harissa on the side.

TEMPERATURE GUIDE

140°F	Sous Vide (2½–2½ hrs)
450–500°F	Sear/Grill (2–3 min/side)

TARGET TEMPERATURE

145°F Final internal temperature (medium, juicy and tender)

PRO TIPS

- ★ Use thick, high-quality Kurobuta chops (1½–2" for best results).
- ★ Pat the chops very dry before searing to get a perfect crust.
- ★ Brush the glaze on at the end to prevent burning.
- ★ Keep the harissa on the side so everyone can dial in their heat level.

Great ingredients. Proper cook. Damn good.
– Ted Foth

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FOTH RULES

1. LOW & SLOW
Sous vide at 140°F for 2½–2½ hours for incredible tenderness.

2. DRY & HOT
Pat dry and use high heat (450–500°F) for a perfect sear.

3. GLAZE AT THE END
Add the honey-Dijon glaze in the final minute to caramelize, not burn.

4. REST & ENJOY
Rest 5–10 minutes to keep the juices locked in and serve with harissa.

COOK WITH CONFIDENCE. SERVE WITH PRIDE.