

# Sous Vide Rack of Pork with Crispy Crackling

## Ingredients

- 1 pork rack (pork rib roast), about 3–4 pounds
- 1–2 tablespoons all-purpose seasoning (such as Omaha Steaks Seasoning)
- Salt and pepper (if needed)
- 1–2 tablespoons neutral oil (avocado, canola, or similar)

## Equipment

- Sous vide circulator
- Large pot or water container
- Vacuum sealer or heavy-duty freezer bag
- Cast iron skillet
- Paper towels
- Sharp knife

## Instructions

### 1. Sous Vide

1. Season the pork generously on all sides.
2. Vacuum seal the roast (or use the water displacement method with a freezer bag).
3. Cook at **138°F (59°C) for 6 hours**.

### 2. Dry Thoroughly

1. Remove pork from the bag.
2. Pat completely dry with paper towels.

*Tip: Removing surface moisture is essential for crispy crackling.*

### 3. Score the Fat Cap

1. Using a sharp knife, score the fat cap in a diamond pattern.
2. Cut only through the fat — **do not cut into the meat**.

### 4. Sear for Crispy Crackling

1. Heat a cast iron skillet over high heat until very hot.
2. Add a thin layer of neutral oil.
3. Place pork fat-side down in the pan and press gently to ensure full contact.
4. Sear until the fat blisters and becomes deeply golden and crisp.
5. Rotate and briefly brown the sides.

## **5. Rest and Slice**

1. Rest the pork for 10 minutes.
2. Slice between the bones into thick chops.
3. Serve immediately.

## **Notes**

- 138°F produces juicy, slightly blushed pork.
- For firmer texture, increase temperature to 140°F.
- For extra-crispy crackling, ensure the surface of the pork is completely dry before searing.