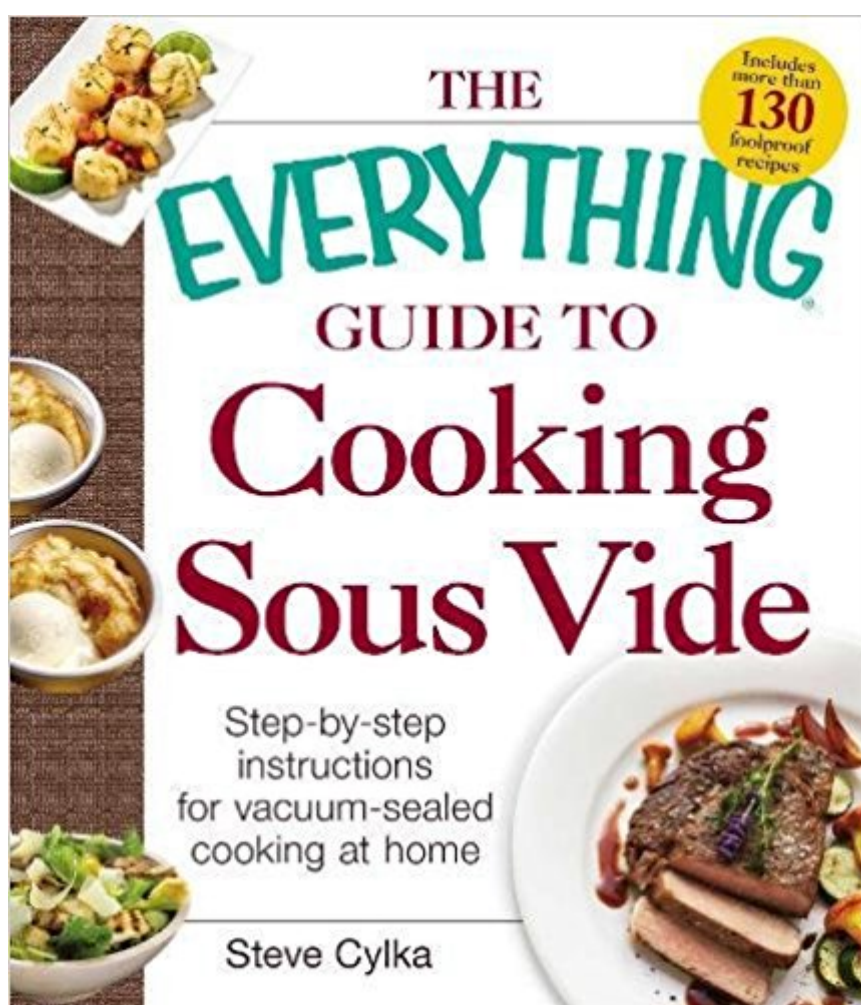


The book was found

The Everything Guide To Cooking Sous Vide: Step-by-Step Instructions For Vacuum-Sealed Cooking At Home (Everything: Cooking)



Synopsis

Try cooking under pressure! Crisp, vibrant vegetables. Meltingly tender meats. Soft poached eggs. Creating a perfectly cooked meal is easy when using the sous vide method. Sous vide means cooking "under vacuum," literally in a vacuum-sealed bag in a temperature-controlled water bath. When cooking foods under careful temperature control, you get incredible results--no overdrying, no burning, no undercooking, and no mess! Complete with 150 mouthwatering sous vide recipes including: Eggs Florentine, Honey Garlic Chicken Wings, Flank Steak, Apricot, and Brie Bites, Pumpkin and Apple Soup, Bacon and Egg Potato Salad, Risotto with Parmesan and Cheese, Sous Vide Chicken and Caesar Salad, Thai Pork Chops with Green Curry Sauce, Rum Raisin and Pecan Rice Pudding, Egg Nog. Featuring step-by-step instructions and information on the latest models, *The Everything Guide to Cooking Sous Vide* is an essential resource for home cooks everywhere who want to learn to prepare delicious food using the sous vide method. This no-fuss guide will have you cooking like a top chef in no time!

Book Information

Series: Everything: Cooking

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Customer Reviews

Steve Cylka is a recipe developer, food photographer, blogger, and brand ambassador. Steve specializes in sous vide along with other forms of modernist cuisine, grilling, and smoking. He is the creator of *The Black Peppercorn*, a website featuring original recipes, detailed sous vide machine reviews. Steve has worked with major brands, including Sous Vide Supreme, Cuisinart, Crockpot, and Foodsaver, to test sous vide machines and other kitchen appliances, and has developed

recipes for use in various appliance cookbooks. His work has appeared in *Sous Vide Supreme*, *Chefs Catalog*, *Bradley Smoker*, and the *Times-Picayune*. He lives in Ontario, Canada.

Good overview of Sous Vide cooking style. Most recipes are fairly easy, good way to get started. Useful cooking time charts.

I received a Sous Vide item and had know clue how to use it. After reading this book and recipes it has made it so much easier for me to understand. Lots of information and great recipes. Must have for the Sous Vide newbie

I bought this for my husband along with the Sous Vide cooker for Christmas. He really likes the book as it discussing the elements of sous vide cooking with tips and some good recipes we have already tried. A good starter cook book!

Great book for sous vide cooking, with many ideas and how-to do it. The recipes were a little bit more complicated for a first time user but you tube could clear that up.

Always good to have some help. I sent this to my son, for whom I bought a Sous Vide. He loves to cook and entertain so no doubt enjoyed finding new ways to use his Sous Vide.

These are amazing machines and make a wonderful steak. You can't overcook them. The recipes in here teach you how to do it.

I recommend this book for those starting and also for those who are experienced in Sues Vide cooking. Handy recipes.

Great beginners book to sous vide

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Sous Vide Cookbook: The Only 2 Sous Vide Recipes Books You Need To Easily Master Sous Vide

Cooking (2 Books In One) Easy Sous Vide Cookbook: 50 Modern Recipes for Vacuum-Sealed Cooking at Home (Perfect Ideas of Low Temperature Precision Cooking) Anova Sous Vide Precision Cooker Cookbook: 101 Delicious Recipes With Instructions For Perfect Low-Temperature Immersion Circulator Cuisine! (Sous-Vide Immersion Gourmet Cookbooks) (Volume 2) Anova Sous Vide Precision Cooker Cookbook: 101 Delicious Recipes With Instructions For Perfect Low-Temperature Immersion Circulator Cuisine! (Sous-Vide Immersion Gourmet Cookbooks Book 2) Learn Sous Vide: The No-Nonsense Beginners Guide to Cooking Sous Vide Sous Vide Cookbook: Modern Sous Vide Recipes – The Art and Science of Cooking For Perfectly Low-Temperature Cooked Meals Sous Vide Cookbook: Modern Sous Vide Recipes – The Art and Science of Cooking For Perfectly Low-Temperature Cooked Meals (Plus Photos, Nutrition Facts) Sous Vide Cookbook: Modern Day Techniques for Flawlessly Cooked Meals (Under Pressure Cooking Sous Vide) Full Guide to Cooking Sous Vide Recipes: op Techniques of Low-Temperature Cooking Processes Modernist Cooking Made Easy: Sous Vide: The Authoritative Guide to Low Temperature Precision Cooking Sous Vide Classics. Cooking at Home: recipes (Weight Loss Book 10) Sous Vide Cookbook: The Essential Beginner’s Guide For The Modern Technique Cooking Sous Vide at Home: The Modern Technique for Perfectly Cooked Meals The Everyday Sous Vide Cookbook: 150 Easy to Make at Home Recipes Under Pressure: Cooking Sous Vide (The Thomas Keller Library) Sous Vide Cookbook: The Modern Technique and Simple Recipes for Perfect Cooking Sous Vide Cookbook: 200 Flavorous Pressure Cooking Recipes

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