



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

Steve Cylka

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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!

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