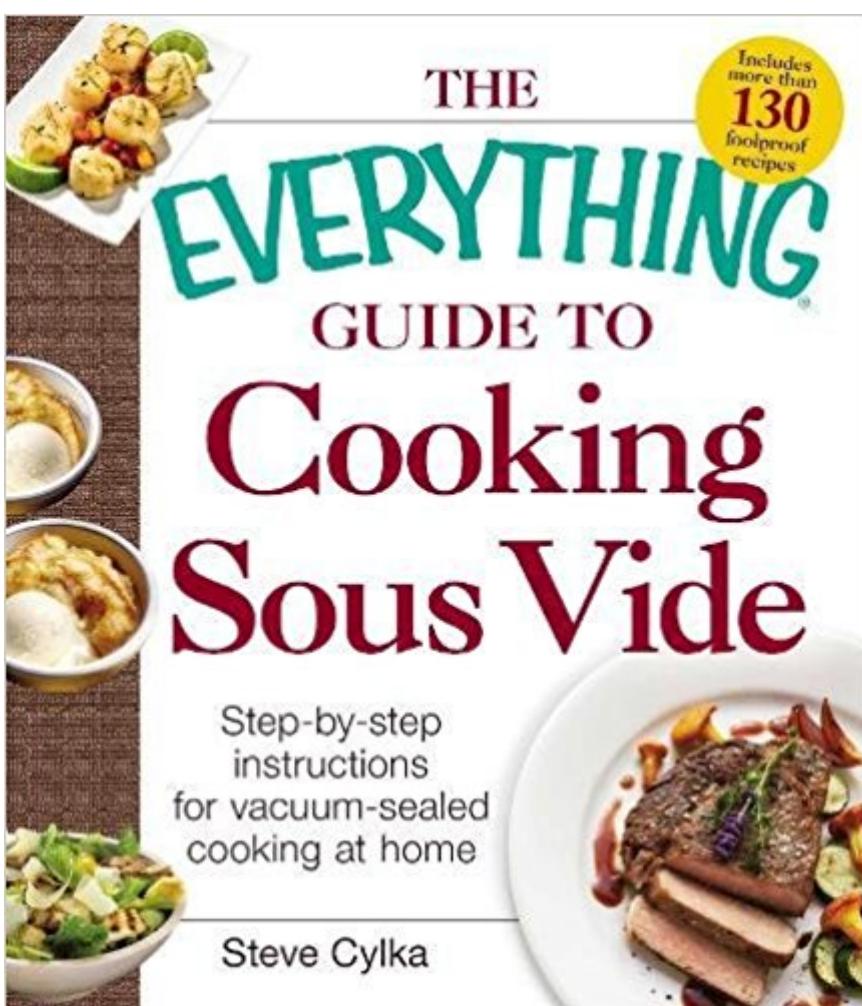


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# The Everything Guide To Cooking Sous Vide: Step-by-Step Instructions For Vacuum-Sealed Cooking At Home (Everything: Cooking)



## 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

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Average Customer Review: 3.9 out of 5 stars 63 customer reviews

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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 no 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 discusses 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 Sous Vide cooking. Handy recipes.

Great beginners book to sous vide

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