

THE EVERYTHING GUIDE TO COOKING SOUS VIDE: STEP BY STEP INSTRUCTIONS FOR VACUUM SEALED COOKING AT HOME%0A

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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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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 overdr Try cooking under pressure!

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This is a great guide for cooking sous vide. My fiance and I bought ourselves the Anova cooker for Christmas this year (love it) and thought it would be good to have a book for reference. I've mostly used this book for the charts in the back of the meat, time, and temperature that it should be cooked for. Everything we've tried in this book has been delicious!