

Sous Vide

Alexa Jane

Sous Vide Hugh Acheson,2019-10-15 Just as Hugh Acheson brought a chef's mind to the slow cooker in *The Chef and the Slow Cooker*, so he brings a home cook's perspective to sous vide, with 90 recipes that demystify the technology for readers and unlock all of its potential. NAMED ONE OF FALL'S BEST COOKBOOKS BY FOOD & WINE Whether he's working with fire and a pan, your grandpa's slow cooker, or a cutting-edge sous vide setup, Hugh Acheson wants to make your cooking life easier, more fun, and more delicious. And while cooking sous vide—a method where food is sealed in plastic bags or glass jars, then cooked in a precise, temperature-controlled water bath—used to be for chefs in high-end restaurants, Hugh is here to help home cooks bring this rather friendly piece of technology into their kitchens. The beauty of sous vide is its ease and consistency—it can cook a steak medium-rare, or a piece of fish to tender, just-doneness every single time . . . and hold it there until you're ready to eat, whether dinner is in ten minutes or eight hours away. But to unlock the method's creative secrets, Hugh shows you how to get the best sear on that steak after it comes out of the bath, demonstrates which dishes play best with extra-long, extra-slow cooking, and opens up the whole world of vegetables to a technology most known for cooking meat and fish. Praise for *Sous Vide* “High-end cooking comes to the home kitchen in this fun, clear approach to a gourmet technique. . . . [Hugh] Acheson writes with such charm that he can make warm water interesting.”—Publishers Weekly

Sous Vide for Everybody America's Test Kitchen,2018-09-25 *Sous Vide for Everybody* is an approachable cookbook that demystifies sous vide cooking and demonstrates how it can make your life easier, while also giving you the tools to try exciting new dishes. Originally from the French for under vacuum because it often involves sealing food in plastic, sous vide allows you to cook food gently in an automatic water bath to the perfect temperature. That may sound intimidating, but the technique has trickled down from experimental fine-dining restaurant kitchens to the home kitchen precisely because it's an easy, convenient, and hands-off way to cook. Sous vide not only makes traditional cooking easier and more foolproof, it often can help to make food taste better, taking away all the guesswork and giving you back some free time. In this cookbook, you will find recipes that teach you how to cook sous vide, starting with basics like the perfect steak or soft-cooked egg. You will also find recipes that expand your knowledge and creativity in the kitchen using sous vide, from a holiday-worthy chuck roast that tastes like a prime rib at a fraction of the cost to eggs Benedict to fruit-on-the-bottom yogurt cups.

The Sous Vide Kitchen Christina Wylie,2017-06-01 Meet the most revolutionary home cooking appliance since the slow cooker. The sous vide cooks any food to perfection with no chance of burning, get the most out of it with *The Sous Vide Kitchen*. If you own a sous vide machine, chances are you've tried it out by cooking burgers, steak, and pork. But that's just the beginning. For years, restaurants have used sous vide to perfectly cook a wide variety of foods—now you can do the same. Join sous vide recipe developer Christina Wylie and take your skills to the next level: Use sous vide to make the perfect soft boiled eggs, then go further and learn how to use it to make scrambled eggs, overnight oatmeal, and other breakfast staples. For lunch, try topping your salad with perfectly cooked sous vide tuna or salmon (the secret is a short brine). For dinner, the options are endless. Choose from Asian dishes like Char Siu Pork Loin and Miso-Marinaded Cod, reinvent a favorite with the Deconstructed Beef Wellington or Spicy Southern-Fried Chicken, or enjoy a surprisingly simple 48-Hour Beef Brisket. Finish the meal with a sous vide twist on cheesecake or a nightcap of homemade spiced rum (speed-infused using sous vide, of course). With recommended times and temperatures for every recipe, unique combinations of sous vide with other cooking techniques, and more than 100 recipes to explore, this book will help you get the most out of sous vide.

The Everything Guide To Cooking Sous Vide Steve Cylka,2015-06-03 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. Cylka gives home cooks all the essential information for preparing delicious food, and will have you cooking like a top chef in no time!

Cooking Sous Vide Thomas N. England,2016-10-11 Now anyone can sous vide with over 75 delicious recipes that will appeal to everyone, from the beginning cook to the highly experienced chef! Today's technology makes sous vide convenient and simple. *Cooking Sous Vide* is the perfect cookbook for anyone who loves this exciting way to cook and is looking for recipes that will appeal to the entire family. You'll enjoy southwest chicken tacos, perfectly cooked steaks, French fries, hearty vegetable soup, smoked pork ribs, cheesecake, and more. Whether you're new to sous vide or an experienced sous vide chef, you'll absolutely love the recipes in this simple, beautiful guide. Included in *Cooking Sous Vide*: · Expert tips on how sous vide works, how to buy the right equipment, how to properly season foods, how to troubleshoot and resolve common problems, and how to cook sous vide safely · Over 75 recipes for fruits and vegetables, meats and fish, soups and salads, and even desserts, with beautiful color photography throughout · Detailed, step-by-step instructions for every recipe that take you from prepping, to cooking, to finishing, for perfect results every time

Sous Vide at Home Lisa Q. Fetterman,Meesha Halm,Scott Peabody,2016-11-01 A beginner's guide to sous vide, which has been a popular cooking technique in restaurants for years, offering tender and succulent dishes cooked to perfection. Now, from the creator of Nomiku—the first affordable sous vide machine—comes this easy-to-follow cookbook that clearly illustrates how to harness the power of sous vide technology to achieve restaurant-quality dishes in the comfort of your own kitchen. Discover the stress-free way to cook a delicious (and never dry!) Thanksgiving turkey along with all the trimmings, classics like Perfect Sous Vide Steak and Duck Confit, and next-level appetizers like Deep Fried Egg Yolks. Including over 100 recipes for everything from Halibut Tostadas, Grilled Asparagus with Romesco, and Chicken Tikka Masala, to Dulce de Leche, Hassle-Free Vanilla Ice Cream, and even homemade Coffee-Cardamom Bitters, *Sous Vide at Home* has you covered for every occasion.

Sous Vide Cooking Made Simple Christina Wylie,2020-09-22 The sous vide, the affordable and revolutionary cooking device now available everywhere, cooks any food for every meal to perfection. In this simple and easier-to-use edition of *The Sous Vide Kitchen*, join Anova sous vide recipe developer, Christina Wylie, and take your skills to the next level! If you own a sous vide machine, chances are you've tried it out by cooking burgers, steak, and pork. But that's just the beginning. For years, restaurants have used sous vide to perfectly cook a wide variety of foods, including eggs, vegetables, and more. Now you can do the same in your home kitchen! Use sous vide to make the perfect breakfast of soft boiled eggs, then go further and learn how to use it to make scrambled eggs, overnight oatmeal, and other breakfast staples. For lunch, try topping your salad with perfectly cooked sous vide tuna or salmon (the secret is a short brine). For dinner, the options are endless. Choose from Asian dishes like Char Siu Pork Loin and Miso-Marinaded Cod, reinvent a favorite with the Deconstructed Beef Wellington or Spicy Southern-Fried Chicken, or enjoy a surprisingly simple 48-Hour Beef Brisket. Finish the meal with a sous vide twist on cheesecake or a nightcap of homemade spiced rum (speed-infused using sous vide, of course). With recommended times and temperatures for every recipe, unique combinations of sous vide with other cooking techniques, and more than 70 recipes to explore, this book will help you get the most out of sous vide.

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How to Sous Vide Daniel Shumski, 2021-11-23 Perfection—in the bag Ready to turn out the best steak of your life by sealing it in a plastic bag and simmering it in a bath of warm water? The technique is called sous vide— it’s how a lot of the pros do it—and now with sous vide devices affordable and available, you can too. Daniel Shumski, the gadget whisperer who demystified the Instant Pot, unlocks the secrets of professional sous vide for home use. He explains step by step the process, timing, precise temperatures by ingredient, best techniques, and ins and outs of the equipment. And then offers 100 brilliant recipes designed to take full advantage of this revolutionary method, plus a dozen unexpected sous-vide hacks (make short-cut “cold-brew” coffee; infuse your olive oil with new flavors!) With Shumski’s guidance, anything can be made better through sous vide, from favorite meats (you’ll never cook a chicken breast any other way) to the surprises of sous vide carrots (try them with miso butter) to the showstopping glory of a Berry Cheesecake in a jar.

Under Pressure Thomas Keller, 2016-10-25 A revolution in cooking Sous vide is the culinary innovation that has everyone in the food world talking. In this revolutionary new cookbook, Thomas Keller, America's most respected chef, explains why this foolproof technique, which involves cooking at precise temperatures below simmering, yields results that other culinary methods cannot. For the first time, one can achieve short ribs that are meltingly tender even when cooked medium rare. Fish, which has a small window of doneness, is easier to finesse, and shellfish stays succulent no matter how long it's been on the stove. Fruit and vegetables benefit, too, retaining color and flavor while undergoing remarkable transformations in texture. The secret to sous vide is in discovering the precise amount of heat required to achieve the most sublime results. Through years of trial and error, Keller and his chefs de cuisine have blazed the trail to perfection—and they show the way in this collection of never-before-published recipes from his landmark restaurants—The French Laundry in Napa Valley and per se in New York. With an introduction by the eminent food-science writer Harold McGee, and artful photography by Deborah Jones, who photographed Keller's best-selling The French Laundry Cookbook, this book will be a must for every culinary professional and anyone who wants to up the ante and experience food at the highest level.

Sous Vide Made Simple Alexa Jane, 2021-02-19 ★ 55% OFF for Bookstores! NOW at \$ 16.64 instead of \$ 36.97! LAST DAYS! ★ Your Customers Never Stop to Use this Awesome Cookbook! Do you want to keep up with innovation and in the meantime cook tasty dishes for your family like a real chef? DISCOVER Sous Vide Made Simple! The kitchen is a constantly evolving sector and one of the most interesting innovations in cooking techniques is that of low temperature cooking or sous vide cooking. Cooking food at low temperatures involves cooking the product at a temperature between 50 and 60 degrees. A low temperature cooker allows food to be cooked thanks to the recycling of heat, favoring the uniformity of cooking both inside and outside the product. This process makes the meat juicier and more tender, avoiding dispersing the juices and nutritional properties of the food. In short, it is true that cooking at a low temperature requires slow cooking and, consequently, times are considerably longer, but the result will certainly be better! This book dedicates space to everything you need to know about this particular type of cooking and answers all the questions you will ask yourself if you are a beginner, as well as of course containing recipes of: Pork, Beef and Poultry Sauces, Stocks and Broths Desserts and many more Breakfast, Eggs, Cocktails and Infusions Appetizers and Snacks Vegetarian and Vegan Sous Vide Recipes What are you waiting for? Buy it NOW and let your customers get addicted to this amazing book!

The Food Lab: Better Home Cooking Through Science J. Kenji López-Alt, 2015-09-21 A New York Times Bestseller Winner of the James Beard Award for General Cooking and the IACP Cookbook of the Year Award The one book you must have, no matter what you’re planning to cook or where your skill level falls.—New York Times Book Review Ever wondered how to pan-fry a steak with a charred crust and an interior that's perfectly medium-rare from edge to edge when you cut into it? How to make homemade mac 'n' cheese that is as satisfyingly gooey and velvety-smooth as the blue box stuff, but far tastier? How to roast a succulent, moist turkey (forget about brining!)—and use a foolproof method that works every time? As Serious Eats's culinary nerd-in-residence, J. Kenji López-Alt has pondered all these questions and more. In The Food Lab, Kenji focuses on the science behind beloved American dishes, delving into the interactions between heat, energy, and molecules that create great food. Kenji shows that often, conventional methods don’t work that well, and home cooks can achieve far better results using new—but simple—techniques. In hundreds of easy-to-make recipes with over 1,000 full-color images, you will find out how to make foolproof Hollandaise sauce in just two minutes, how to transform one simple tomato sauce into a half dozen dishes, how to make the crispiest, creamiest potato casserole ever conceived, and much more.

Sous Vide Hugh Acheson, 2019-10-15 Just as Hugh Acheson brought a chef's mind to the slow cooker in The Chef and the Slow Cooker, so he brings a home cook's perspective to sous vide, with 90 recipes that demystify the technology for readers and unlock all of its potential. NAMED ONE OF FALL'S BEST COOKBOOKS BY FOOD & WINE Whether he’s working with fire and a pan, your grandpa’s slow cooker, or a cutting-edge sous vide setup, Hugh Acheson wants to make your cooking life easier, more fun, and more delicious. And while cooking sous vide—a method where food is sealed in plastic bags or glass jars, then cooked in a precise, temperature-controlled water bath—used to be for chefs in high-end restaurants, Hugh is here to help home cooks bring this rather friendly piece of technology into their kitchens. The beauty of sous vide is its ease and consistency—it can cook a steak medium-rare, or a piece of fish to tender, just-doneness every single time . . . and hold it there until you're ready to eat, whether dinner is in ten minutes or eight hours away. But to unlock the method’s creative secrets, Hugh shows you how to get the best sear on that steak after it comes out of the bath, demonstrates which dishes play best with extra-long, extra-slow cooking, and opens up the whole world of vegetables to a technology most known for cooking meat and fish. Praise for Sous Vide “High-end cooking comes to the home kitchen in this fun, clear approach to a gourmet technique. . . . [Hugh] Acheson writes with such charm that he can make warm water interesting.”—Publishers Weekly

The Sous Vide Recipe Book Norma Miller, 2015-04-02 Sous vide is a method of cooking food in vacuum-sealed pouches in a water bath at an accurately determined temperature. This enables the food to be cooked evenly, retaining the juices and aromas which are often lost by traditional cooking methods. Meat, in particular, becomes tender and succulent when cooked in a sous vide. Professional chefs such as Heston Blumenthal have favoured this form of cooking for some time and featured it on their TV shows. Now manufacturers are making water baths available at affordable prices for cooking at home so that all of us can benefit from this new method of cooking.

Sous Vide Cookbook Julia Grady, 2017-05-01 Whether you’re new to the world of sous vide or have been cooking this way for years, the Sous Vide Cookbook: Prepare Professional Quality Food Easily at Home is going to help you make amazingly easy and delicious meals that you and your family and friends are going to love. Many people are excited when they first hear about sous vide cooking but aren’t really sure where to start. While sous vide is great for cooking steaks and other meats to perfection, it has the potential to be used for so much more. This book contains a plethora of recipes that have been carefully tested and developed to turn out amazing using the sous vide method. So what are you waiting for?

Easy Sous Vide Cookbook Alexa Jane, 2021-02-16 ★ 55% OFF for Bookstores! NOW at \$ 13.17 instead of \$ 23.97! LAST DAYS! ★ Your Customers Never Stop to Use this Awesome Cookbook! Do you want to keep up with innovation and in the meantime cook tasty dishes for your family like a real chef? DISCOVER Easy Sous Vide Cookbook! The kitchen is a constantly evolving sector and one of the most interesting innovations in cooking techniques is that of low temperature cooking or sous vide cooking. Cooking food at low temperatures involves cooking the product at a temperature between 50 and 60 degrees. A low temperature cooker allows food to be cooked thanks to the recycling of heat, favoring the uniformity of cooking both inside and outside the product. This process makes the meat juicier and more tender, avoiding dispersing the juices and nutritional properties of the food. In short, it is true that cooking at a low temperature requires slow cooking and, consequently, times are considerably longer, but

the result will certainly be better! This book dedicates space to everything you need to know about this particular type of cooking and answers all the questions you will ask yourself if you are a beginner, as well as of course containing recipes of: Pork, Beef and Poultry Sauces, Stocks and Broths Desserts and many more Breakfast, Eggs, Cocktails and Infusions Appetizers and Snacks Vegetarian and Vegan Sous Vide Recipes What are you waiting for? Buy it NOW and let your customers get addicted to this amazing book!

The Instant Pot® Ultimate Sous Vide Cookbook Jason Logsdon,2018-10-29 Discover the delicious possibilities of your Instant Pot® sous vide with this cookbook featuring 100 easy and flavorful recipes. Using a vacuum-sealed bag and temperature-controlled, circulating water, a sous vide guarantees perfectly cooked meals with a minimum of fuss. It's the ideal option for weeknight cooking-especially if you're using an Instant Pot Accu Slim or the Accu SV800 appliance. This book contains 100 recipes for a wide variety of dishes, from beef and lamb to shellfish, vegetables, and even custards. Along with easy-to-follow instructions, you'll find helpful suggestions and creative variations, as well as recommended cooking times and temperatures for delicious results every time. Discover how versatile sous vide cooking can be with this essential resource.

Sous Vide Cookbook Charlotte Green,2021-03-03 ★ 55% OFF for Bookstores! NOW at \$ 10.79 instead of \$ 23.97! LAST DAYS! ★ Your Customers Never Stop to Use this AwesomeCookbook! Do you want to keep up with innovation and in the meantime cook tasty dishes for your family like a real chef? DISCOVER Sous Vide Cookbook! The kitchen is a constantly evolving sector and one of the most interesting innovations in cooking techniques is that of low temperature cooking or sous vide cooking. Cookingfood at low temperatures involves cooking the product at a temperature between 50 and 60 degrees. A low temperature cooker allows food to be cooked thanks tothe recycling of heat, favoring the uniformity of cooking both inside and outside the product. This process makes the meat juicier and more tender, avoiding dispersing the juices and nutritional properties of the food. In short, it is true that cooking at a low temperature requires slow cooking and, consequently, times are considerably longer, but the result will certainly be better! This book dedicates space to everything you need to know about this particular type of cooking and answers all the questions you will ask yourself if you are a beginner, as well as of course containing recipes of: ★ Appetizers ★ Meat ★ Fish and Seafood ★ Fruit and Vegetables ★ Desserts ★ Cocktails What are you waiting for? Buy it NOW and let your customers get addicted to this amazing book!

Sous Vide Cookbook Terry H. Miller,2020-01-19 Are You Interested In Learning How To Become A Sous Vide Cooking Master? Using this Sous Vide Cookbook, you can utilize these practical and simple recipes that help you to produce the best possible quality meals for an everyday diet. However, while this Sous Vide Cookbook provides recipes for great tasting meals, it can definitely be a little challenging if you are the type of person who loves to switch things up in the kitchen on a daily basis. That is where this Sous Vide Cookbook will come in handy. This Sous Vide Cookbook will include 120 healthy and delicious recipes, along with basic useful practices, and more recent sous vide cooking techniques, will give your kitchen a three hundred and sixty-degree transformation. In this book Sous Vide Cookbook, you will get: • A breakdown of Sous Vide Cooking • An explanation, and guide to the Sous Vide lifestyle and equipment • 120 delicious Sous Vide recipes with easy instructions and a nutritional breakdown of the number of calories, fat, protein, and carbs that they will add to your diet. • And so much more! • Safety recommendations when practicing Sous Vide cooking • Common cooking temperatures when cooking with a Sous Vide Cooker • The diverse types of Sous Vide Equipment and methods of use • Useful tips to help if you are a beginner to the Sous Vide world • How to keep food at safe temperatures while cooking • And so much more! If you have just started to explore the world of Sous Vide cooking or maybe, you are simply seeking new enticing Sous Vide recipes, then, this Sous Vide cookbook will give you the solutions to your problems. Grab a copy today and let's bring life to your new Sous Vide experience.

The Sous Vide Cookbook The Williams-Sonoma Test Kitchen,2018-06-28 Jump on the vacuum-sealed bandwagon with this guide that demystifies the French cooking technique that has taken the culinary world by storm. From one of the most trusted names in cooking comes this introduction to sous vide cooking with special sections on vacuum sealing in plastic, water immersion, and cooking times, as well as recipes for a range of dishes featuring meat, poultry, seafood, vegetables, and desserts. Sample recipes include: Steak-Frites with Rosemary Garlic Butter; Honey-Dijon Salmon with Maple-Glazed Carrots; Pork Chops with Jalapeño-Agave Nectar Salsa; Chicken Thighs with Lemon, Honey & Green Olives; Greek Lamb Chops with Minted Yogurt; Chipotle-Butternut Squash Soup; Risotto with Kale Pesto, Mozzarella & Cherry Tomatoes; Ginger Shrimp with Baby Bok Choy; and Chai-Spiced Apple Pie.

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Sous Vide Introduction

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