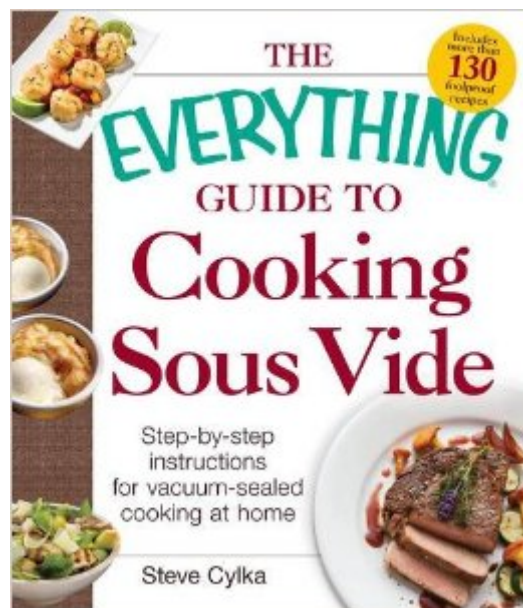


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# The Everything Guide To Cooking Sous Vide: Step-by-Step Instructions For Vacuum-Sealed Cooking At Home (Everything: Cooking)



## 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

Series: Everything: Cooking

Paperback: 288 pages

Publisher: Adams Media (June 3, 2015)

Language: English

ISBN-10: 1440588368

ISBN-13: 978-1440588365

Product Dimensions: 8 x 0.6 x 9.2 inches

Shipping Weight: 15.2 ounces (View shipping rates and policies)

Average Customer Review: 4.0 out of 5 stars [See all reviews](#) (36 customer reviews)

Best Sellers Rank: #28,124 in Books (See Top 100 in Books) #12 in [Books > Cookbooks, Food & Wine > Cooking Methods > Gourmet](#) #184 in [Books > Cookbooks, Food & Wine > Kitchen Appliances](#)

## Customer Reviews

If you've never tried sous vide cooking before, this is a great place to start. Steve gives you honest product reviews on various sous vide machines, so that you're educated before you buy - giving you the options and price-point that works for YOU. Sure, there are "prettier" cookbooks out there, but frankly I've got a lot of dazzling cookbooks sitting on my shelf that are impractical - either by the ridiculously bizarre ingredients or by the "must-have" equipment that I simply don't own. While full

colour photos would make this book exceptional (which by the way is the only reason for the 4 stars instead of 5), it's the content that counts! Steve's recipes have been carefully thought out, tried, tested and "family-approved". I like that he includes little tips and tricks that one might find helpful. There are recipes in here of things that I would never believe could be made in a sous vide! I'm anxious to really get going with it now!! I'm already looking forward to Steve's next cookbook. I see he has an entire chapter in the Bradley Smoker Cookbook as well. Beautiful colour photos in his section there! Lots of good things yet to come from Steve in "The Black Peppercorn" kitchen.

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!

excellent for a novice like me, helpful hints, recipes and how to directions - even covers a variety of Sous Vide machines. If you are a beginner like me - TRY this one

Id hardly call this an "everything" guide. It has some decent recipes in it, but for it to be an "Everything" guide is a bit of a stretch. There isnt a single custard recipe in here, and only a few desserts.

Wow, this cookbook covers everything, stuff I never would have imagined could be cooked in a sous vide and that you can try even if you don't own one!! I love the detailed, step-by-step instructions for each of the UNIQUE recipes in this book. It's no wonder, though very unfortunate, that Steve's recipes are constantly being copied without him getting the proper credit for the original thought and effort that he clearly puts into each one. The only reason that I'm not giving this cookbook a 5-star rating is because I have only tried a handful of recipes so far, but each one has been delicious and I find the 'tip and tricks' that he adds to some of the recipes also very helpful. It is not the 'prettiest' cookbook that I own but I've paid twice the amount for cookbooks that are collecting dust on a shelf because there is no content. This cookbook is one that I will always be keeping close at hand and that I will be happy to earmark the page when I enthusiastically find another of his "I have to make this again!" recipes! This latest cookbook, as well as just about everything on The Black Peppercorn, continue to inspire me and give me a joy of cooking that I never would have thought possible. Thanks Steve, your passion and talent are evident in the quality

of the recipes you create, well done, I look forward to the next one!

Perhaps the least interesting, least useful cookbook I've ever seen. I received as a gift, and was excited about it. But it turns out that the only helpful pages are the half-dozen at the back with times/temps for a variety of foods. The recipes are all just basic recipes for which you sous vide some portion -- usually the protein. There are dozens of recipes like that. Where I wanted to have interested uses for the sous vide circulator, this cookbook just rehashes basic recipes you've seen everywhere else, with sous vide-cooked meat (mostly). I learned nothing from it, I've cooked nothing from it. I've already given it away!

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

Recipes pretty good, charts and "how to" info invaluable to a novice.

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