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Comparisons of common sous vide setups including our recommendation for the "Beginning Home Setup", which only costs a few hundred dollars The basics of sous vide safety Over 30 of our best tips and tricks for successful sous vide cooking Temperature conversion charts to easily move between Celsius and Fahrenheit

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The beginning of each chapter presents an overview of the things you need to keep in mind when using sous vide with that type of meat or vegetable, and a general outline of the cooking process for that particular product.

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History of Sous Vide Sous vide, or low temperature cooking, is the process of cooking food at a very tightly controlled temperature, normally the temperature the food will be served at.

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Sous Vide Cooking Guide. 1 2 What is sous vide? Sous vide is a cooking method that uses precise temperature control to achieve perfect, repeatable results that you just can't replicate through any other method. Foods are cooked evenly from edge to edge, to exactly the doneness you want. And

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