

XIV. CONTACT

If you have any problems with this unit, please contact our customer service department at (866) 479-3390.

Please read operating instructions before using this product.

Please keep original box and packaging materials in the event that service is required.

Please visit www.cshousewares.com for more information.

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SPOT ON SOUS VIDE COOKER

CSSV0010

INSTRUCTION MANUAL

I. IMPORTANT SAFEGUARDS

When using electrical appliances, these basic safety precautions should always be followed:

1. Read all instructions carefully.
2. The LOWER HOUSING gets very hot during use. Do not touch the LOWER HOUSING if hot. Only handle the appliance by the UPPER HOUSING.
3. To protect against fire or electric shock, do not immerse POWER CORD, PLUG, or UPPER HOUSING in water or other liquid. Do not immerse the LOWER HOUSING in water higher than the MAXIMUM FILL LINE.
4. Close supervision is necessary when any appliance is used near children. Children should not be allowed to operate this appliance.
5. Unplug the appliance from outlet when not in use and before cleaning. Allow to cool before removing from water.
6. Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let the POWER CORD hang over edge of table or counter or touch hot surfaces, including the stove.
10. Do not place appliance on or near a hot gas or electric burner or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot water.
12. To turn off, place finger on the POWER BUTTON and hold for 5 seconds, or until the control panel turns off, then remove plug from wall outlet.
13. Do not use this appliance for other than intended use.

SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY

II. GROUNDING INSTRUCTIONS

CAUTION: To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

WARNING: Improper use of the grounded cord can result in the risk of electric shock. Consult a qualified electrician if necessary. Do not attempt to override this safety feature by modifying plug.

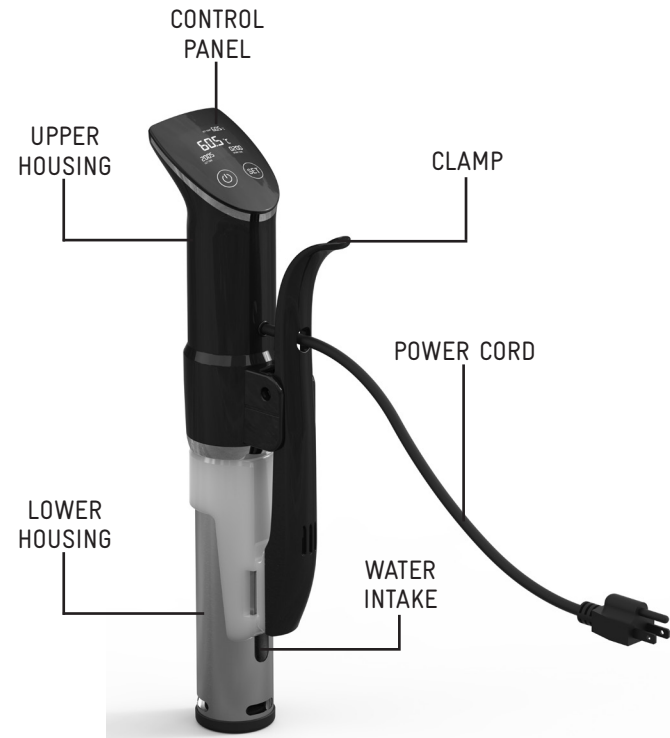
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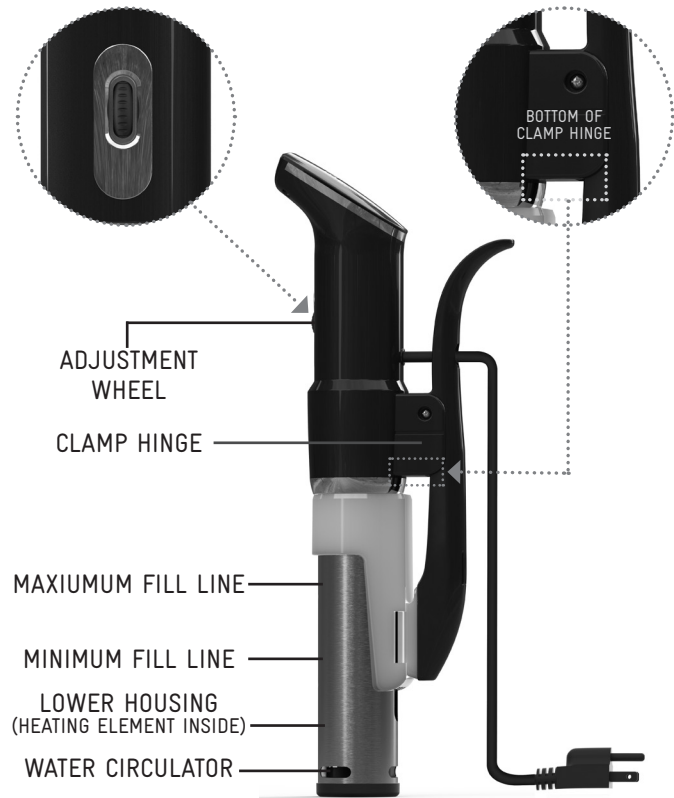
III. ADDITIONAL SAFETY INFORMATION

- A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. DO NOT USE AN EXTENSION CORD WITH THIS APPLIANCE.
- Always use cooking vessels on a sturdy, level surface.
- The cooking container used for this appliance must be placed on a potholder or trivet to avoid damage to the surface of the countertop or table.
- This appliance has a built-in heater, do NOT use a secondary heat source such as a stovetop or burner to avoid damaging this appliance.
- To prevent potential corrosion damage to this appliance do not use with deionized water.
- Never place food directly in the water. Food must be sealed in a vacuum sealed bag or a bag that is manually sealed such as food safe zip top bag.
- To prevent risk of fire or electric shock **NEVER** heat any other liquid besides water with this appliance.

IV. SOUS VIDE COOKER PARTS LIST



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V. SETTING UP YOUR SOUS VIDE COOKER

1. Your Sous Vide Cooker works best with straight-sided cookware and cooking vessels; it is also compatible with slightly tapered cookware and cooking vessels. Only use the Sous Vide Cooker on cooking vessels with a minimum height of 4.75 inches. The bottom of the LOWER HOUSING must rest on the bottom of the cooking vessel as shown in Figure 1. For larger cooking vessels, the hinge of the CLAMP must rest on the rim of the cooking vessel as shown in Figure 2. Never use your Sous Vide Cooker suspended as illustrated in Figure 3 without either the bottom of the LOWER HOUSING on the bottom of the cooking vessel, or the hinge of the CLAMP resting on the rim of the cooking vessel.
2. Only use the appliance in a cooking vessel that is placed on a stable, level surface.
3. Place a trivet or potholder underneath the cooking vessel to avoid damage to your countertop or table as cooking vessel will get hot.
4. Add water to the cooking vessel, ensuring that the level is between the MINIMUM FILL LINE and MAXIMUM FILL LINE on the LOWER HOUSING. (We refer to this water that is added to the cooking vessel and then heated and circulated as the "water bath.")
5. Be mindful that once you add your cooking bags with food to the pot, the water level will rise. We recommend filling the empty vessel with water only to the midway point of the MINIMUM FILL LINE and MAXIMUM FILL LINE. Check the water level again once you have added your food to ensure that you do not exceed the MAXIMUM FILL LINE.
6. Plug the POWER CORD into a grounded 120V outlet.

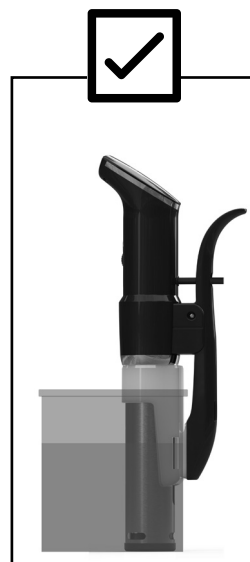


Figure 1

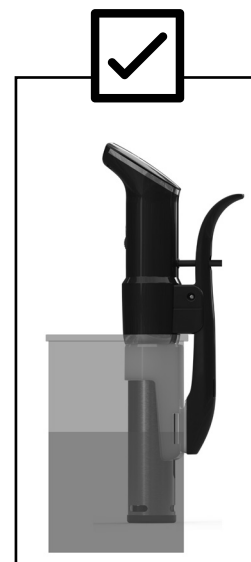


Figure 2

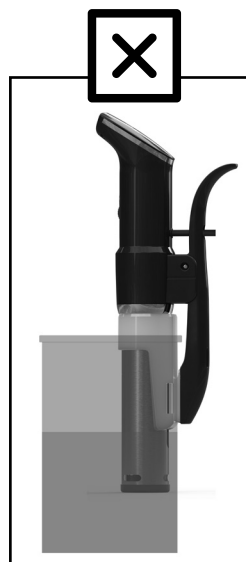


Figure 3

VI. USING YOUR SOUS VIDE COOKER

1. The Sous Vide Cooker uses touch sensitive controls. The buttons respond to light fingertip touch. There is no need to press firmly on any button on the CONTROL PANEL. Always contact POWER BUTTON and SET BUTTON within the circle as shown in Figure 4 not outside the circle as shown in Figure 5.
2. Touch the POWER BUTTON for 5 seconds until you hear a beep and the CONTROL PANEL illuminates.
3. You can change the temperature between Fahrenheit and Celsius by simultaneously touching both the POWER BUTTON and SET BUTTON.
4. Touch and release the SET BUTTON to scroll through the SET TIME and SET TEMP settings. The display for the selected setting will blink indicating you can make changes. It will stop blinking automatically after 10 seconds.
5. Use the SET BUTTON to change the Programmed Time (SET TIME). The time is displayed in 00:00 (hh:mm). When the hh (00:00) begins blinking, rotate the ADJUSTMENT WHEEL until you reach your desired time. Touch the SET BUTTON again. When the mm (00:00) begins blinking, turn the ADJUSTMENT WHEEL until you reach your desired time.
6. When the Programmed Water Temperature (SET TEMP) setting in the upper right hand corner is blinking, you can adjust the cooking temperature by rotating the ADJUSTMENT WHEEL.
7. NOTE: You cannot change the Elapsed Time (WORK TIME) setting. This feature will show the amount of time the Sous Vide Cooker has been working in case you do not turn it off once the programmed time has elapsed.
8. Once your time and temperature settings are made, touch the POWER BUTTON to start the water heating and circulator.
9. The Current Water Temperature in the center of the display indicates the actual water temperature of the water bath. When the Current Water Temperature reaches the Programmed Water Temperature (SET TEMP), the appliance will beep every 3 seconds, indicating that you should now add your food to the cooking vessel. Once the food has been added, touch the SET BUTTON for 3 seconds to cancel the alarm and begin the countdown timer.
10. When the timer finishes counting down, the appliance will again begin beeping every 3 seconds. Touch the SET BUTTON for 3 seconds to cancel the alarm. The Elapsed Time (WORK TIME) will continue counting even after the Programmed Time (SET TIME) has expired.
11. To turn the Sous Vide Cooker off, touch the POWER BUTTON for 5 seconds.

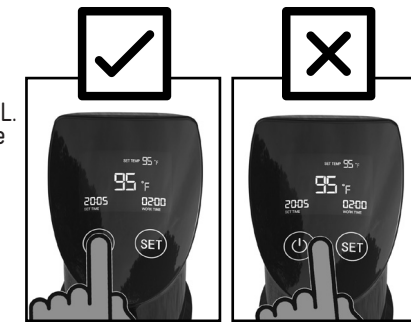


Figure 4

Figure 5

VII. WATER DISPLACEMENT METHOD

- Besides cooking food in vacuum-sealed bags, zip top freezer bags that are BPA-free can also be utilized. Use the “water displacement method” for zip top freezer bags as outlined below:
 1. Place your food inside the zip top bag but do not seal the bag.
 2. Slowly immerse the zip top bag with food (bottom first) into the preheated water bath. As the bag is lowered into the water, it will push the air out of the bag.
 3. Continue immersing the bag until the water just about reaches the bottom of the zipper.
 4. Hold this position and seal the top of the bag, forcing out any remaining air.
 5. Using a clip (such as a binder clip, clothespin, etc.), affix the top of the zip top bag to the cooking vessel.
 6. You are now ready to begin the cooking process.
- Use quality, name-brand zip top freezer bags for cooking. At cooking temperatures above 160°F, even quality bags are susceptible to breaking open. For higher temperature cooking, place food in heavy duty sous vide bags or a double layer of zip top bags.
- Most foods (because of their weight) will fully immerse themselves under water in the cooking vessel. However, lighter foods such as vegetables may not displace enough water to sink. If this happens, simply place a piece of non-reactive metal cutlery, such as a spoon, in the bag with the food.

VIII. COOKING TIPS

- We recommend adding oil, or another fat like butter, to the cooking bag with the food. The oil or fat makes food removal from the bags easier.
- In general, we recommend seasoning meat and fish with salt and pepper just before cooking. Also consider coating foods with your favorite spice rubs.
- When cooking multiple bags at the same time, make sure the bags do not touch one another. Overlapping bags will result in uneven cooking.
- Cover cooking vessel with plastic wrap to maintain consistent temperature and prevent evaporation, especially for long cooking foods.
- Remember that different thicknesses of meat, poultry, and fish will have a significant impact on the length of cooking time. Always check the finished temperature of your food with an instant-read thermometer to ensure doneness.
- For added flavor and a nice crust on sous vide meat, we often recommend searing a piece of meat after low temperature cooking. Be sure to dry the meat well after removing from bag.

IX. GENERAL TIPS

- We refer to the water that is added to the cooking vessel and then heated and circulated as the “water bath.” As long as food does not leak from bags into the water bath, the water can be reused up to 2 weeks before changing in the interest of water conservation. The water can also be used for washing dishes, watering plants, etc.
- Because the appliance uses touch sensitive controls, make sure your fingers are clean and dry before touching buttons.
- The appliance will generate some noise during the cooking process. To minimize noise while cooking, we recommend keeping the water level about 1/4 inch below the MAXIMUM FILL LINE after food is added.

X. CARE AND CLEANING

- Allow the Sous Vide Cooker to completely cool before cleaning or handling.
- Wipe the appliance with a damp soft cloth and dry thoroughly.
- We recommend descaling the Sous Vide Cooker after every fifth use, especially if your home has hard water. To descale, follow the below procedure:
 1. Place the Sous Vide Cooker in a cooking vessel that is deep enough to ensure that the CLAMP can be affixed to the side of the vessel.
 2. Only use the appliance in a cooking vessel that is placed on a stable, level surface.
 3. Place a trivet or potholder underneath the cooking vessel to avoid damage to your countertop or table as cooking vessel will get hot.
 4. Add water to just below the MAXIMUM FILL LINE on the LOWER HOUSING.
 5. Set the temperature to 160°F and the timer to 20 minutes.
 6. Once the temperature has been reached, touch the SET BUTTON for 3 seconds to start the timer.
 7. Add 1 ounce of food grade citric acid descaling powder to the water.
 8. When the timer has ended, touch the POWER BUTTON for 5 seconds until the control panel turns off. Remove the plug from the wall outlet.
 9. Allow the appliance to completely cool, then remove from the cooking vessel.
 10. Rinse the LOWER HOUSING in water and dry with a soft cloth.

XI. WARRANTY

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call toll free (866) 479-3390.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND CANADA AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state (province) to state (province).

Shipping and handling charges may apply.

XII. RECIPES

Eggs with Avocado Toast

Serves: 6

Make-Ahead: After cooking, eggs can be kept warm up to 3 hours in a water bath with Sous Vide Cooker set to 140°F. Eggs can be cooked, immediately chilled in an ice bath, and refrigerated up to 5 days before serving. Rewarm for 15 minutes in a Sous Vide Cooker set to 140°F.

INGREDIENTS

12 large eggs
 2 avocados, peeled, pitted, sliced
 Six 3/4-inch-thick slices sourdough or seeded bread, toasted
 1/2 lemon
 1/2 cup coarsely crumbled feta cheese
 2 tbs finely chopped fresh mint

METHOD

1. Place Sous Vide Cooker in a water bath and preheat to 145°F.
2. Add whole eggs directly to water bath and cook 1 hour.
3. Fan avocado slices over toasts. Squeeze lemon juice over avocado. Sprinkle with feta cheese and mint. Season with salt and pepper.
4. One at a time, crack cooked eggs into a small bowl. Using a slotted spoon, lift each egg from bowl, leaving behind any watery egg white that falls away. Place 2 eggs on each piece of avocado toast and sprinkle with salt and pepper. Serve immediately.

Prep Time: 5 minutes
 Cook Time: 1 hour

Strawberry Cheesecake Parfaits

Prep Time: 25 minutes, plus 2 hours chilling time
 Cook Time: 1 hour 45 minutes

Serves: 6

Make-Ahead: Cooked cheesecake mixture can be made up to 2 days ahead, covered and refrigerated. Stir to loosen cheesecake before assembling parfaits.

INGREDIENTS

Four 8-oz packages cream cheese, room temperature	4 large eggs
1 1/2 cups sugar, divided	1 lb small strawberries, hulled, quartered
1 lemon, zested, juiced	9 graham cracker sheets, coarsely ground (about 1 1/2 cups)
1 tsp pure vanilla extract	

METHOD

1. Place Sous Vide Cooker in a water bath and preheat to 175°F.
2. In a food processor, blend cream cheese and 1 1/4 cups sugar until smooth, occasionally scraping down sides of bowl with a flexible spatula. Add 2 tsp lemon zest, 1 tbs lemon juice, and vanilla and pulse to combine. Add eggs and pulse until blended.
3. Pour batter into a gallon size zip top bag. Using water displacement method, submerge bag in water bath. Alternatively, pour batter into a vacuum bag and seal. Submerge bag in water bath. Cook, agitating bag occasionally, for 1 hour and 45 minutes.
4. Prepare an ice bath. Submerge bag with cooked cheesecake in ice bath for 10 minutes, or until chilled. Pour cheesecake into a bowl and whisk until smooth.
5. Meanwhile, in a medium bowl, toss strawberries with 1 tbs lemon juice and 1/4 cup sugar to coat. Set aside, stirring occasionally, for 20 minutes, or until sugar has dissolved and strawberries begin to release their juices. Reserve 1 1/2 cups strawberry mixture in refrigerator.
6. Spoon heaping 2/3 cup cheesecake mixture into bottoms of 6 glass dessert coupes. Top each with 2 tbs graham cracker crumbs and 1/4 cup strawberry mixture. Repeat layering cheesecake and graham cracker crumbs 1 more time. Lightly cover parfaits with plastic wrap and chill for 1 to 2 hours, or until firm. Top with reserved strawberries and serve.

Lemon Curd

Makes: 2 cups

Make-Ahead: Curd can be made up to 1 week ahead, covered and refrigerated.

INGREDIENTS

3 large eggs
2/3 cup granulated sugar
1/2 cup fresh lemon juice (from about 3 lemons)
1/2 cup (1 stick) unsalted butter, melted, cooled slightly

METHOD

1. Place Sous Vide Cooker in a water bath and preheat to 180°F.
2. In a bowl, whisk eggs, sugar, lemon juice, and butter until blended. Pour mixture into a quart zip top bag. Using water displacement method, submerge bag in water bath. Alternatively, pour mixture into a vacuum bag and seal. Submerge bag in water bath. Cook 45 minutes.
3. Empty bag into a medium bowl and whisk until smooth. Transfer lemon curd to a shallow container. Press plastic wrap over surface of curd and refrigerate at least 2 hours, or until chilled.

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Prep Time: 5 minutes
Cook Time: 45 minutes

Lobster Tails with Garlic Butter

Serves: 4

Make-Ahead: Lobster can cook in water bath up to 1 hour before serving. Bagged cooked lobster can be chilled in an ice bath and refrigerated up to 2 days before serving. Rewarm lobster (in bag) in a water bath with Sous Vide Cooker set to 120°F for 15 minutes to rewarm.

INGREDIENTS

Four 6-ounce lobster tails
1 1/2 sticks butter
2 garlic cloves, finely chopped
2 fresh tarragon sprigs

METHOD

1. Using kitchen shears, carefully snip through underside of lobster tails, cutting lengthwise where softer cartilage meets hard shell. Strip away softer cartilage from underside and reserve. Working from head side of tail, carefully pull lobster meat from shell. Discard shells or reserve for another use.
2. Place Sous Vide Cooker in a water bath and preheat to 130°F.
3. Sprinkle lobster all over with salt. Place lobster in a single layer in a gallon zip top bag and add butter, garlic, and tarragon. Using water displacement method, submerge bag in water bath. Alternatively, place lobster in a single layer in a large vacuum bag with butter, garlic, and tarragon and seal. Submerge bag in water bath. Cook 45 minutes.
4. Remove lobster from bags and rest 5 minutes. Meanwhile, pour off butter from bag into a serving bowl, leaving behind watery liquid at bottom of bag. Season butter with salt and pepper. Slice lobster and serve with drawn butter.

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Prep Time: 5 minutes
Cook Time: 45 minutes

Vanilla Old Fashioned Cocktails

Serves: 4

Make-Ahead: Bourbon can be infused up to 2 weeks ahead, stored in an airtight container at room temperature.

Simple syrup can be made up to 1 month ahead, covered and refrigerated.

INGREDIENTS

Vanilla-Infused Bourbon:

1 cup Bourbon whiskey

1 vanilla bean, split lengthwise

Two 1-inch strips orange peel, pith removed

Simple Syrup:

1 cup sugar

Cocktails:

16 large ice cubes

1 cup vanilla-infused bourbon

2 oz simple syrup

8 dashes Angostura Bitters

METHOD

To make vanilla-infused bourbon:

1. Place Sous Vide Cooker in a water bath and preheat to 150°F.
2. Combine bourbon, vanilla, and orange peel in a quart size zip top bag. Using water displacement method, submerge bag in water bath. Alternatively, place bourbon, vanilla, and orange peel in a vacuum bag and seal. Submerge in water bath. Cook 2 hours.
3. Prepare an ice bath. Submerge bag in ice bath for 10 minutes, or until chilled. Strain and reserve bourbon.

To make simple syrup:

4. Meanwhile, in a small saucepan over high heat, bring sugar and 1 cup water to a boil. Remove from heat and set aside to cool. Reserve 2 oz simple syrup for cocktails and save remaining syrup for another use.

To make each cocktail:

5. Place 2 ice cubes into a chilled old-fashioned glass. In a cocktail shaker, combine 2 oz bourbon, 1/2 oz simple syrup, 2 dashes bitters, and 2 ice cubes. Stir 15 seconds, or until shaker is frosty. Strain into prepared glass and serve. Repeat to make 3 more cocktails.

Chocolate Pudding Cakes with Chocolate Ganache Glaze

Serves: 4

Make-Ahead: Cake batter can be made up to 3 days ahead, covered and refrigerated. Cakes can be cooked in water bath and cooled to room temperature up to 2 days before serving. Rewarm cake (in jars) in a water bath set to 180°F for 20 minutes.

INGREDIENTS

Cake:

1 tbs unsalted butter, softened
 1/4 cup unsweetened cocoa powder
 3/4 cup all-purpose flour, sifted
 3/4 tsp baking soda
 1/4 tsp kosher salt
 3/4 cup sugar
 1/4 cup canola oil
 1 large egg
 1/2 tsp pure vanilla extract
 1/3 cup buttermilk

Glaze:

1/2 cup heavy cream
 2 oz semisweet chocolate (60% cacao), finely chopped
 2 tbs unsalted butter, diced, softened

Special Equipment

Four 8-oz wide mouth mason jars with lids

METHOD

To make pudding cakes:

1. Place Sous Vide Cooker in a water bath and preheat to 200°F. Generously brush inside of jars with butter.
2. Meanwhile, in a small saucepan, bring 1/3 cup water to a simmer. Add cocoa powder and whisk 1 minute, or until mixture has thickened slightly. Set aside to cool.
3. In a medium bowl, whisk flour, baking soda, and salt. In another medium bowl, whisk sugar, oil, egg, and vanilla to blend. Add flour mixture in 3 additions, alternating with buttermilk between each addition. Whisk in cocoa powder mixture.
4. Divide batter among prepared jars and tightly secure with lids. Each jar should be no more than half full. Submerge jars in water bath and cook 2 1/2 hours, or until cakes spring back when gently pressed and a toothpick inserted into center of cakes comes out clean. Using tongs, carefully remove jars from water bath and cool slightly.

Meanwhile, to make ganache and serve:

5. In a small saucepan, bring cream to a simmer. Remove from heat and add chocolate. Let sit for 5 minutes. Whisk ganache until smooth. Whisk in butter. Set aside. If ganache becomes too thick, gently rewarm over low heat for about 30 seconds, or until it is a pourable consistency.
6. Slide cakes out onto small plates. Drizzle ganache over cakes and serve.

Turkey Breast with Sage Brown Butter

Serves: 6

Make-Ahead: Turkey can cook in water bath up to 3 hours before searing. Bagged cooked turkey can be chilled in an ice bath and refrigerated up to 2 days before serving. Rewarm turkey (in bag) in a water bath with Sous Vide Cooker set to 140°F for 20 minutes. Brown butter mixture can be made up to 1 day ahead, covered and refrigerated. Rewarm over medium-low heat.

INGREDIENTS

1/2 lb (2 sticks) unsalted butter, room temperature
 2 tbs finely chopped fresh sage
 2 tbs finely chopped shallots
 1 large garlic clove, finely chopped
 One 3-lb boneless turkey breast, skin on

METHOD

To make sage brown butter:

1. In a medium skillet, stir 6 tbs butter over medium heat 4 minutes, or until it turns a nutty brown. Add sage, shallots, and garlic and stir 1 minute, or until shallots soften. Pour butter into medium bowl and cool. Stir in remaining butter. Season with salt and pepper.

To cook turkey:

2. Place Sous Vide Cooker in a water bath and preheat to 145°F.
3. Using your fingers, separate skin from breast meat and remove skin in one piece. Reserve skin.
4. In a gallon zip top bag, add turkey breast and 1/2 cup sage brown butter. Using water displacement method, submerge bag in water bath. Alternatively, place turkey in a large vacuum bag with 1/2 cup brown butter mixture and seal. Submerge bag in water bath. Cook 2 1/2 hours.

Meanwhile, to crisp turkey skin:

5. Preheat oven to 425°F Place a sheet of parchment paper on a large overturned baking sheet. Lay reserved turkey skin, fatty side down, in a flat layer on parchment paper and sprinkle with salt. Place another sheet of parchment paper on top and place a heavy baking sheet on top to weigh down skin.
6. Bake about 30 minutes, or until fat has rendered and skin is golden brown and crisp. Transfer to a cooling rack to cool.

To serve:

7. In a small saucepan, melt remaining sage brown butter over medium-low heat. Slice turkey and transfer to platter. Serve with sage brown butter and crisp skin.

Pork Chops with Spiced Applesauce

Serves: 4

Make-Ahead: Pork chops can cook in water bath at 140°F up to 3 hours before searing. Bagged cooked pork chops can be chilled in an ice bath and refrigerated up to 2 days before serving. Rewarm pork chops (in bag) in a water bath with Sous Vide Cooker set to 130°F for 15 minutes before searing.

INGREDIENTS

Two 1 1/2-inch thick pork chops
3 tbs olive oil, divided
1 tbs butter

Spiced Applesauce (see recipe), for serving

METHOD

To cook pork chops:

1. Place Sous Vide Cooker in a water bath and preheat to 140°F.
2. Sprinkle pork chops all over with salt and pepper. Place pork chops in a single layer in a gallon zip top bag and add 2 tbs oil. Using water displacement method, submerge bag in water bath. Alternatively, place steaks in a single layer in a large vacuum bag with oil and seal. Submerge bag in water bath. Cook 1 hour.

To sear pork chops and serve:

3. Remove pork chops from bag and pat dry. Heat a large heavy skillet over medium-high heat. Add 1 tbs oil and 1 tbs butter. When butter has melted, add pork chops to skillet. Cook about 2 minutes per side, or until each side has a nice crust. Remove from pan and rest 5 minutes.
4. Slice pork chops and serve with spiced applesauce.

Spiced Applesauce

Makes: 1 1/2 cups

Make-Ahead: Applesauce can be made up to 3 days ahead, covered, and refrigerated; bring to room temperature before serving.

INGREDIENTS

1 lb Fuji apples, peeled, cored, cut into 1/2 inch pieces
1 tbs unsalted butter
2 tsp sugar
1 whole star anise
1 whole clove

METHOD

1. Place Sous Vide Cooker in a water bath and preheat to 185°F.
2. In a quart size zip top bag, combine apples, butter, sugar, star anise, clove, and 1/4 tsp salt. Using water displacement method, submerge bag in water bath. Alternatively, combine apples, butter, sugar, star anise, clove, and 1/4 tsp salt and seal. Submerge bag in water bath. Cook 45 minutes, or until apples are tender.
3. Remove and discard star anise and cloves. Transfer apples to a bowl. Using a potato masher, carefully mash apples to a chunky consistency. Serve applesauce warm, at room temperature, or cold.

Crispy Skin Salmon with Yogurt Vinaigrette

Serves: 4

Make-Ahead: Salmon can cook in water bath up to 1 hour before searing. Bagged cooked salmon can be chilled in an ice bath and refrigerated up to 2 days before serving. Rewarm salmon (in bag) in a water bath with Sous Vide Cooker set to 110°F for 15 minutes before searing. Yogurt vinaigrette can be made up to 1 day ahead, covered and refrigerated.

INGREDIENTS

Yogurt Vinaigrette:

1/2 cup plain whole-milk Greek yogurt
3 tbs extra-virgin olive oil
1 lime, zested, juiced
1 tsp light brown sugar

Salmon:

Four 6-oz salmon filets, with skin on
2 tbs olive oil
1 tbs grapeseed or vegetable oil

METHOD

To make yogurt vinaigrette:

1. In a medium bowl, whisk yogurt, extra-virgin olive oil, 1 1/2 tbs lime juice, lime zest, and sugar. Season with salt (about 1 tsp). Refrigerate until ready to serve.

To cook salmon and serve:

2. Place Sous Vide Cooker in a water bath and preheat to 120°F.
3. Sprinkle salmon all over with salt and leave to sit at room temperature for 10 minutes. Transfer salmon to a gallon zip top bag in a single layer and add olive oil. Using water displacement method, submerge bag in water bath. Alternatively, after salting salmon for 10 minutes, place salmon in a large vacuum bag in a single layer with olive oil and seal. Submerge bag in water bath. Cook 45 minutes.
4. Remove bag from water bath and carefully remove salmon. Pat salmon dry. Heat grapeseed oil in a large heavy nonstick skillet over medium-high heat. Add salmon skin side down and cook 1 to 2 minutes, or until salmon skin is crisp. Remove salmon from pan and drain briefly on paper towels. Serve salmon skin side up with yogurt vinaigrette.

Beef Tenderloin Roast with Horseradish Cream

Serves: 4 to 6

Make-Ahead: Beef can cook in water bath up to 3 hours before searing. Bagged cooked beef can be chilled in an ice bath and refrigerated up to 1 day before serving. Rewarm beef (in bag) in a water bath with Sous Vide Cooker set to 125°F for 20 minutes before searing. Horseradish cream can be made up to 4 hours ahead of serving, covered and refrigerated.

INGREDIENTS

Horseradish Cream:

3/4 cup heavy cream
1/4 cup finely grated peeled fresh horseradish
2 tbs whole-grain mustard

Beef:

One 2-lb center-cut piece beef tenderloin, sinew and fat trimmed
3 tbs butter
4 thyme sprigs
2 tbs grapeseed oil

METHOD

To make horseradish cream:

1. In a medium bowl, whisk cream until thick but not stiff. Fold horseradish and mustard into cream. Season with salt and pepper. Cover and refrigerate.

To cook beef:

2. Place Sous Vide Cooker in a water bath and preheat to 135°F.
3. Sprinkle beef all over with salt and pepper. Place beef in a gallon zip top bag and add butter and thyme. Using water displacement method, submerge bag in water bath. Alternatively, submerge beef in a large vacuum bag with butter and thyme and seal. Place bag in water bath. Cook 2 hours.
4. Remove bag from water bath and remove beef. Pat beef dry. Heat grapeseed oil in a large heavy skillet over medium-high heat. Add beef and cook, turning as needed, for about 5 minutes in total, or until browned all over. Remove from pan, rest 10 minutes, and slice. Serve with horseradish cream.

Ribeye Steaks with Chimichurri

Serves: 4

Make-Ahead: Steaks can cook in water bath at 130°F up to 2 hours before searing. Bagged cooked steaks can be chilled in an ice bath and refrigerated up to 1 day before serving. Rewarm steaks (in bag) in a water bath with Sous Vide Cooker set to 120°F for 15 minutes before searing. Chimichurri sauce can be made up to 8 hours ahead, covered, and refrigerated; bring to room temperature before serving.

INGREDIENTS

Chimichurri:

3 garlic cloves, peeled
1/4 cup fresh cilantro leaves
1/4 cup fresh flat-leaf parsley leaves
1 tbs fresh thyme leaves
1/2 tbs fresh oregano leaves
1 tbs crushed red pepper flakes
Zest of 1 lemon
2 tbs red wine vinegar
1/4 cup olive oil

Ribeye Steaks:

Two 1 1/2-inch thick ribeye steaks
(about 12 oz each)
3 tbs butter, divided
1 tbs olive oil

METHOD

To make chimichurri sauce:

1. In a mortar and pestle or food processor, mince garlic. Add cilantro, parsley, thyme, and oregano and continue mashing until herbs are coarsely ground. Mash in red pepper flakes, then lemon zest and vinegar. Slowly drizzle in 1/4 cup oil. Season with salt and pepper.

To cook ribeye:

2. Place Sous Vide Cooker in a water bath and preheat to 130°F.
3. Sprinkle steaks all over with salt and pepper. Place steaks in a single layer in a gallon zip top bag and add 2 tbs butter. Using water displacement method, submerge bag in water bath. Alternatively, place steaks in a single layer in a large vacuum bag with butter and seal. Submerge bag in water bath. Cook 1 hour.

To sear steak and serve:

4. Remove steaks from bag and pat dry. Heat a large heavy skillet over medium-high heat. Add 1 tbs oil and 1 tbs butter. When butter has melted, add steaks to skillet. Cook about 2 minutes per side, or until each side has a nice crust. Remove from pan and rest 5 minutes.
5. Slice steak and serve with chimichurri sauce.

Brats with Caramelized Onions and Mustard

Serves: 4 to 8

Make-Ahead: Quick pickle spears can be made up to 2 weeks ahead of serving; keep pickles submerged in brine in refrigerator. Bratwursts can cook in water bath up to 3 hours before grilling. Bagged cooked bratwursts can be chilled in an ice bath and refrigerated up to 4 days before serving. Rewarm bratwursts (in bag) in a water bath with Sous Vide Cooker set to 140°F for 15 minutes before grilling. Caramelized onions can be made up to 5 days ahead, cooled, covered, and refrigerated. Rewarm in a small skillet over low heat.

INGREDIENTS

Quick Pickle Spears:

4 small Kirby or Persian cucumbers, quartered lengthwise
6 sprigs fresh dill
1 1/2 cups white wine vinegar
1 cup water
1 tbs granulated sugar
1/2 tsp crushed red pepper flakes (optional)
2 garlic cloves, smashed

Brats:

8 bratwursts
1/4 cup beer

Caramelized Onions:

1 tbs butter
1 tbs olive oil
2 lb Vidalia or yellow onions, thinly sliced
1 tbs light brown sugar
1 tbs white wine vinegar

To Serve:

2 tsp olive oil
8 hoagie rolls, toasted
Wholegrain mustard, for spreading

Prep Time: 20 minutes, plus cooling time for pickles
Cook Time: 1 hour 5 minutes

METHOD

To make quick pickle spears:

1. Place cucumber upright in a 1-qt Mason jar or other tall narrow container. Add dill.
2. In a small saucepan over medium-high heat, bring 1 1/2 cups vinegar, water, sugar, garlic, red pepper flakes (if using), and 4 tsp salt to a boil, whisking to dissolve sugar. Pour hot liquid over cucumbers and leave to cool to room temperature. Refrigerate until ready to serve.

To cook bratwursts:

3. Place Sous Vide Cooker in a water bath and preheat to 150°F.
4. In a gallon zip top bag, place bratwursts in a single layer. Add beer and 2 tsp salt to bag. Using water displacement method, submerge bag in water bath. Alternatively, place bratwursts in a large vacuum bag in a single layer with beer and 2 tsp salt and seal. Submerge bag in water bath. Cook 1 hour.

To make caramelized onions:

5. In a large skillet over medium heat, add butter and 1 tbs oil. Add onions and cook, stirring often, for 20 to 25 minutes, or until they are caramelized and tender. Stir in brown sugar, 1 tbs vinegar, and 1 tbs water. Cook 1 minute to blend flavors. Remove from heat and season with salt and pepper. Keep warm.

To grill bratwursts and serve:

6. Preheat grill over medium-high heat. Remove bratwursts from water bath and pat dry. Coat sausages with 2 tsp oil. Grill bratwursts, turning as needed, for about 5 minutes total, or until browned all over. Serve with pickles, caramelized onions, buns, and mustard.

Caesar Salad with Herbed Chicken

Serves: 4

Make-Ahead: Chicken can cook in water bath up to 3 hours before transferring to ice bath. Chicken can be bagged, cooked, and chilled up to 4 days before serving. Croutons can be made up to 3 days ahead, stored in an airtight container at room temperature. Dressing can be made up to 2 days ahead, covered and refrigerated.

INGREDIENTS

Chicken:

- 4 boneless skinless chicken breasts (about 6 oz each)
- 1 tbs each chopped fresh tarragon and chopped fresh thyme
- 2 tbs olive oil

Caesar Dressing:

- 3 anchovy fillets
- 2 large egg yolks
- 3 tbs finely grated Parmesan
- 1 garlic clove, peeled
- 1 lemon, zested, juiced
- 1 tbs red wine vinegar
- 1 tsp Dijon mustard
- 3/4 cup vegetable oil

Salad:

- 1/2 lb. sourdough loaf, crusts removed
- 3 tbs olive oil
- 2 hearts of romaine, leaves separated and cut in half
- Parmesan, for shaving

Prep Time: 20 minutes
Cook Time: 1 hour

METHOD

To cook chicken:

1. Place Sous Vide Cooker in a water bath and preheat to 150°F.
2. Sprinkle chicken all over with chopped herbs, salt, and pepper. Place chicken in a single layer in a gallon zip top bag and add olive oil. Using water displacement method, submerge bag in water bath. Alternatively, place seasoned chicken in a single layer in a large vacuum bag with olive oil and seal. Submerge bag in water bath. Cook 1 hour.
3. Prepare an ice bath. Submerge bag with cooked chicken in ice bath for 10 minutes, or until chilled.

To make Caesar dressing:

4. In a blender, combine anchovy, yolks, Parmesan, garlic, lemon zest, 4 tsp lemon juice, vinegar, mustard, and 1 tbs water. Blend until completely smooth, about 30 seconds. With blender running, slowly pour in grapeseed oil, stopping and scraping down sides of blender as needed to ensure ingredients are incorporated. Season with salt and freshly ground black pepper, adding more lemon juice if necessary.

To make croutons:

5. Preheat oven to 375°F. Tear bread into 3/4-inch pieces (you should have about 4 cups torn bread). On a sheet tray, toss bread pieces with olive oil and season with salt. Bake, tossing occasionally, for about 15 minutes, or until golden. Cool to room temperature.

To serve:

6. In a large bowl, toss romaine and croutons with dressing. Arrange on platter.
7. Slice cooked chicken and place over salad. Using a vegetable peeler, shave Parmesan over salad and serve.

Shrimp with Creamy Cocktail Sauce

Serves: 4

Make-Ahead: Shrimp can cook in water bath up to 45 minutes before chilling. Shrimp can be bagged, cooked, and chilled up to 2 days before serving. Cocktail sauce can be made up to 2 days ahead, covered and refrigerated.

INGREDIENTS

Shrimp:

1 1/2 lb peeled deveined large (U16-20) shrimp
3 tbs olive oil

Creamy Cocktail Sauce:

1/4 cup crème fraîche or sour cream
1/4 cup mayonnaise
3 tbs prepared horseradish
2 1/2 tbs finely chopped fresh chives, divided
1 1/2 tbs fresh lemon juice
1 tbs ketchup

To Serve:

1/2 heart of romaine lettuce, very thinly sliced (about 2 cups)
Lemon wedges, for garnish

METHOD

To cook shrimp:

1. Place Sous Vide Cooker in a water bath and preheat to 135°F.
2. In a gallon zip top bag, toss shrimp with oil and sprinkle with salt and pepper. Make sure shrimp are laying flat in a single layer. Using water displacement method, submerge bag in water bath. Alternatively, in a large vacuum bag, toss shrimp with oil and sprinkle with salt and pepper. Seal bag, making sure shrimp are in a single layer. Submerge bag in water bath. Cook 30 minutes.
3. Prepare an ice bath. Submerge bag with cooked shrimp in ice bath for 10 minutes, or until chilled.

Prep Time: 10 minutes
Cook Time: 30 minutes

To make creamy cocktail sauce and serve:

4. In a medium bowl, stir crème fraîche, mayonnaise, horseradish, 2 tbs chives, lemon juice, and ketchup. Season with salt and pepper.
5. Remove shrimp from ice bath and pat dry. Cut all but 8 shrimp crosswise in half. Divide lettuce among four small serving bowls. Divide cut shrimp among bowls then place 2 whole shrimp on top of each serving. Drizzle some sauce over shrimp and sprinkle with remaining chives. Garnish with lemon wedges and serve.

Crispy Bacon 'Steaks'

Serves: 8

Make-Ahead: Pork can cook in water bath up to 10 hours before chilling. Pork can be bagged, cooked, and chilled up to 1 week before crisping.

INGREDIENTS

1/3 cup brown sugar
2 tbs kosher salt
2 tbs smoked salt
1 tbs chipotle powder
2 tsp freshly ground black pepper
2 tsp pink curing salt (Instacure #1; optional)
One 3-lb piece pork belly

METHOD

To cure pork belly:

1. In a small bowl, mix sugar, kosher salt, smoked salt, chipotle powder, pepper, and pink salt.
2. Sprinkle cure mixture all over pork belly and massage into pork. Transfer pork to a large zip top bag, close, and refrigerate. Allow pork to cure in refrigerator for at least 3 days and up to 5 days, turning pork over every day.

To cook pork belly:

3. Place Sous Vide Cooker in a water bath and preheat to 175°F.
4. Remove pork from zip top bag and rinse pork well; pat dry. Rinse inside of zip top bag and place pork inside. Using water displacement method, submerge bag in water bath. Alternatively place rinsed pork in a large vacuum bag and seal. Submerge bag in water bath. Cook 8 hours.
5. Prepare an ice bath. Submerge bag with cooked pork in ice bath for 15 minutes, or until chilled. Refrigerate until ready to crisp.

To crisp pork belly:

6. Cut chilled pork into 1/2-inch-thick slices. Preheat a large heavy skillet over medium heat. Working in batches, cook pork slices about 3 minutes per side, or until crisp on both sides. Drain briefly on paper towels and serve.

XIII. SOUS VIDE COOKING CHART

FOOD	AVERAGE SIZE	DESIRED DONENESS	COOKING TEMPERATURE	TIME
CHICKEN				
Thighs, Drumsticks, bone-in	6 ounces each	Tender Pull-Apart	150°F/65.5°C 165°F/74°C	2 to 4 hours 3 to 5 hours
Boneless Chicken Thigh	6 ounces each	Tender	150°F/65.5°C	1 to 3 hours
Breasts, boneless	6 ounces each	Supple/Springy Tender Well-Done	145°F/63°C 150°F/65.5°C 165°F/74°C	1 to 3 hours 1 to 3 hours 1 to 3 hours
Eggs	Large	Poached	145°F/63°C	45 to 60 minutes
Turkey Breast	3 to 4 pounds, boneless	Tender	145°F/63°C	2 to 4 hours
PORK				
Ribs (baby back, spare, or country-style)	3 pounds	Tender Fork-Tender	155°F/68.5°C 175°F/79.5°C	8 to 12 hours 6 to 8 hours
Chops	1 to 1 1/2 inches thick bone-in	Medium Medium-Well Well Done	140°F/60°C 150°F/65.5°C 160°F/71°C	1 to 3 hours 1 to 3 hours 1 to 3 hours
Shoulder/Roast	5 to 6 pounds, boneless	Tender Pull-Apart	155°F/68.5°C 185°F/85°C	24 hours 8 to 12 hours
Belly	1 1/2 to 3 inches thick	Tender Pull-Apart	155°F/68.5°C 175°F/79.5°C	24 hours 8 to 12 hours
Sausages	3 1/2 ounces each	Very Juicy, Soft Very Juicy, Firm Juicy, Springy	140°F/60°C 150°F/65.5°C 160°F/71°C	45 minutes to 3 hours 45 minutes to 3 hours 45 minutes to 3 hours

FOOD	AVERAGE SIZE	DESIRED DONENESS	COOKING TEMPERATURE	TIME
BEEF				
Steaks Strip, Ribeye, T-Bone	1 inch thick	Rare Medium-Rare Medium Medium-Well Well Done	125°F/51.5°C 130°F/54.5°C 140°F/60°C 150°F/65.5°C 160°F/71°C	1 to 2 hours 1 to 2 hours 1 to 2 hours 1 to 2 hours 1 to 2 hours
Steaks Strip, Ribeye, T-Bone	1 1/2 to 2 inches thick	Rare Medium-Rare Medium Medium-Well Well Done	125°F/51.5°C 130°F/54.5°C 140°F/60°C 150°F/65.5°C 160°F/71°C	1 1/2 to 3 hours 1 1/2 to 3 hours 1 1/2 to 3 hours 1 1/2 to 3 hours 1 1/2 to 3 hours
Filet	1 1/2 to 2 inches thick	Rare Medium-Rare Medium Medium-Well Well Done	125°F/51.5°C 130°F/54.5°C 140°F/60°C 150°F/65.5°C 160°F/71°C	1 to 2 hours 1 to 2 hours 1 to 2 hours 1 to 2 hours 1 to 2 hours
Hamburgers	6 ounce patty	Rare Medium-Rare Medium Medium-Well Well Done	120°F/49°C 125°F/51.5°C 130°F/54.5°C 140°F/60°C 150°F/65.5°C	45 minutes to 3 hours 45 minutes to 3 hours 45 minutes to 3 hours 45 minutes to 3 hours 45 minutes to 3 hours
SEAFOOD				
Fish Fillets, including salmon	1 to 2 inches thick	Rare Medium-Rare Medium	120°F/49°C 130°F/54.5°C 140°F/60°C	45 minutes to 1 hour 45 minutes to 1 hour 45 minutes to 1 hour
Peeled Deveined Shrimp	Large (16-20/pound)	Tender	135°F/57°C	20 to 45 minutes
Lobster Tails	6 oz	Tender	130°F/54.5°C	30 minutes to 1 hour