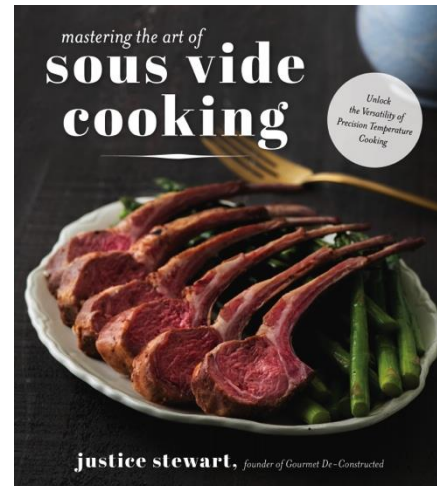


# Mastering the Art of Sous Vide Cooking

By Justice Stewart

On Sale December 11, 2018



Chef Justice Stewart brings the sous vide method from high culinary cooking into everyone’s home in his new cookbook **MASTERING THE ART OF SOUS VIDE COOKING**. Now, home cooks can prepare sophisticated and flavorful meals without the guesswork. Transform even the trickiest cuts of meat with precision temperature cooking for consistently delicious, gourmet meals.

“How many times have you cooked your expensive filet mignon into oblivion? It will never happen again with sous vide cooking,” Justice writes in the introduction. “In these pages, you will learn how easy and versatile cooking with a sous vide device can be. You will take a culinary journey around the world as I introduce simple and easy-to-follow recipes and help build your skills to tackle the more complex dishes.”

From treating family and friends with gourmet foods at home to cooking for hundreds of clients at Madison Square Garden, Justice mastered the sous vide method, and wants everyday cooks to master it, too. Divided into ten chapters, **MASTERING THE ART OF SOUS VIDE COOKING** shows readers to prepare more than just their favorite steak with chapters dedicated to pork, beef, seafood, poultry, vegetables, and even desserts. Impress your friends and family at the next dinner party with recipes such as *Florentine Steak*, *Pan-Seared Duck Breast with Pomegranate Dressing*, *Blackened Chicken Maque Choux*, *Lemongrass Pork Ribs*, *Pacific Salmon with Citrus Kale Salad*, and *Nutty Crème Brûlée*.

## ABOUT THE AUTHOR:

**Justice Stewart** is a private chef to celebrities and former sous chef for Madison Square Garden. He is the founder of the blog *Gourmet De-Constructed* and lives in Brooklyn, New York.

