



COOKBOOK

Top 10 Sous Vide Cookbooks for Perfectly Cooked Dishes

superman · 1 August 2024

Sous vide cooking has revolutionized home kitchens by offering precision and consistency that traditional methods often lack. If you're looking to elevate your culinary skills and enjoy restaurant-quality meals at home, exploring the top 10 sous vide cookbooks can be a game-changer.

These books provide expert guidance, innovative recipes, and practical tips to make sous vide cooking accessible and enjoyable.

1. Sous Vide for Everybody

[Sous Vide for Everybody: The Easy, Foolproof Cooking...](#)

[Sous Vide for Everybody: The Easy, Foolproof Cooking...](#)

simplifies sous vide cooking with clear instructions and recipes. It covers basics like steak and eggs, plus creative dishes, making cooking easier and more flavorful.

[Buy Online](#)

“Sous Vide for Everybody” by America’s Test Kitchen is a user-friendly cookbook that introduces the sous vide cooking method, which involves sealing food in plastic and cooking it in a water bath at a precise temperature.

This book simplifies the process, offering clear instructions on basics like steak and soft-cooked eggs, and expands with innovative recipes such as a cost-effective chuck roast, eggs Benedict, and yogurt cups.

The cookbook aims to make cooking more foolproof and flavorful while saving you time.

- **Publisher** : America’s Test Kitchen; Rebound version / edition (September 25, 2018)
- **Paperback** : 232 pages
- **Dimensions** : 7.87 x 0.47 x 9.62 inches

2. Under Pressure: Cooking Sous Vide

[Under Pressure: Cooking Sous Vide](#)

[Under Pressure: Cooking Sous Vide](#)

showcases sous vide cooking with precise temperature techniques, offering recipes from The French Laundry and per se, featuring artful photography.

[Buy Online](#)

“Under Pressure: Cooking Sous Vide” by Thomas Keller is a groundbreaking cookbook that explores the sous vide technique, which involves cooking food at precise, low temperatures for exceptional results.

Keller, a renowned chef, reveals how this method produces tender short ribs, perfectly cooked fish, and succulent shellfish, while preserving the color, flavor, and texture of fruits and vegetables.

The book features recipes from Keller’s acclaimed restaurants, The French Laundry and per se, with insights from food-science expert Harold McGee and stunning photography by Deborah Jones.

It’s essential for both professionals and home cooks seeking culinary excellence.

- **Publisher** : Artisan; Illustrated edition (October 15, 2008)
- **Hardcover** : 295 pages
- **Dimensions** : 11.31 x 1.15 x 11.31 inches

3. The Complete Sous Vide Cookbook

[The Complete Sous Vide Cookbook: Mastering the Art of...](#)

[The Complete Sous Vide Cookbook: Mastering the Art of...](#)

offers 800+ recipes, detailed equipment tips, safety guidelines, and precise techniques for perfect sous vide cooking, covering meats, seafood, and desserts.

[Buy Online](#)

“The Complete Sous Vide Cookbook” by Addie C. Lybarger is an extensive guide to mastering sous vide cooking, offering over 800 nutrient-rich recipes. This book reveals how to achieve restaurant-quality results at home, with detailed instructions and precision techniques.

It covers a range of dishes, from succulent steaks and seafood to perfect eggs and desserts. The cookbook also includes essential tips on sous vide equipment, safety, and cooking times.

Suitable for all dietary preferences, it promises to transform everyday meals into flavorful, perfectly cooked creations, making it a valuable resource for both novice and experienced cooks.

- **Publisher** : Independently published (August 24, 2023)

- **Paperback** : 90 pages
- **Dimensions** : 8.5 x 0.21 x 11 inches

4. The Ultimate Sous Vide Cookbook

[Healthy Nutrition Made Simple: The Ultimate Sous Vide...](#)

[Healthy Nutrition Made Simple: The Ultimate Sous Vide...](#)

offers easy sous vide recipes with full-color images and nutritional details, covering techniques, equipment, and tips for healthy, restaurant-quality meals at home.

[Buy Online](#)

“Healthy Nutrition Made Simple: The Ultimate Sous Vide Cookbook” by Yurii Sreda is a comprehensive guide to sous vide cooking, emphasizing both flavor and nutrition.

It features easy-to-follow recipes for delicious, nutrient-rich meals, enhanced by full-color images and nutritional information.

The book covers the basics of sous vide, including equipment and techniques, while offering practical tips for maintaining hygiene and cooking for families.

With dishes ranging from protein-packed breakfasts to elegant desserts, it aims to help home cooks achieve restaurant-quality results while preserving natural nutrients, making healthy eating simple and enjoyable.

- **Publisher** : Independently published (July 8, 2024)
- **Paperback** : 72 pages
- **Dimensions** : 8.5 x 0.17 x 11 inches

5. Sous Vide Meal Prep

[Sous Vide Meal Prep](#)

[Sous Vide Meal Prep](#)

provides techniques for bulk cooking, freezing, and sous vide preparation. It includes recipes for meats, seafood, sides, breakfast, plus rubs, sauces and marinades.

[Buy Online](#)

“Sous Vide Meal Prep” by Chelsea Cole is a practical guide designed to streamline meal prepping using sous vide cooking. Building on her previous work, Cole introduces methods for bulk buying, prepping, freezing, and sous vide cooking to make daily meals effortless.

The book includes detailed instructions for various meats, seafood, and breakfast items like egg bites, alongside a range of rubs, marinades, and sauces to enhance flavor.

With an emphasis on efficiency and convenience, it’s ideal for busy home cooks who want to enjoy gourmet meals with minimal daily effort.

- **Publisher** : A Duck’s Oven (August 11, 2021)
- **Hardcover** : 158 pages
- **Dimensions** : 8.25 x 0.56 x 11 inches

6. Sous Vide at Home

[Sous Vide at Home: The Modern Technique for Perfectly Cooked...](#)

[Sous Vide at Home: The Modern Technique for Perfectly Cooked...](#)

with over 100 recipes for sous vide beginners, including classic and creative dishes, with clear instructions for achieving restaurant-quality meals at home.

[Buy Online](#)

“Sous Vide at Home” by Lisa Q. Fetterman, Meesha Halm, and Scott Peabody is an accessible cookbook that introduces beginners to sous vide cooking.

Leveraging the creators' expertise with the Nomiku sous vide machine, this guide makes it easy to achieve restaurant-quality meals at home.

It offers over 100 recipes, including classics like Perfect Sous Vide Steak and Duck Confit, as well as creative dishes such as Deep Fried Egg Yolks and Dulce de Leche.

The book covers various occasions with straightforward instructions for cooking everything from Thanksgiving turkey to delightful desserts.

- **Publisher** : Ten Speed Press (November 1, 2016)
- **Hardcover** : 288 pages
- **Dimensions** : 8.3 x 1 x 10.3 inches

7. Sous Vide Made Simple

[Sous Vide Made Simple: 60 Everyday Recipes for Perfectly...](#)

[Sous Vide Made Simple: 60 Everyday Recipes for Perfectly...](#)

features 65 easy, make-ahead sous vide recipes, including meats, vegetables, and global dishes, with practical tips and vibrant photos for everyday cooking.

[Buy Online](#)

“Sous Vide Made Simple” by Lisa Q. Fetterman, Scott Peabody, and Meesha Halm is a practical follow-up to their earlier work, focusing on easy sous vide recipes for busy weeknights.

The book offers 65 core recipes for meats, poultry, fish, and vegetables, which can be prepared in advance and finished quickly with conventional methods.

It features diverse, globally inspired dishes like Grilled Fish Tacos and Cauliflower Steaks, along with improved classics such as Beef Bourguignon Pot Roast.

Each recipe includes clear instructions and vibrant photos, making sous vide cooking accessible and convenient for all levels.

- **Publisher** : Ten Speed Press (October 9, 2018)
- **Hardcover** : 192 pages
- **Dimensions** : 8.31 x 0.66 x 10.3 inches

8. Complete Sous Vide Cookbook

[Complete Sous Vide Cookbook: 150+ Recipes for Perfect Meat,...](#)

[Complete Sous Vide Cookbook: 150+ Recipes for Perfect Meat,...](#)

provides over 150 recipes for various meals, including breakfast and desserts. It provides sous vide basics, gear tips, and cooking charts for precise results.

[Buy Online](#)

“Complete Sous Vide Cookbook” by Sharon Chen offers over 150 recipes for perfect sous vide cooking, covering everything from breakfast to dinner and desserts.

This cookbook guides you through the sous vide process, using an immersion circulator and a pot of water to achieve precise, low-temperature cooking.

It includes an introduction to sous vide basics, essential gear recommendations, and helpful cooking charts for various ingredients and times.

Whether you’re a beginner or an experienced cook, this book provides the tools and recipes to create restaurant-quality meals at home.

- **Publisher** : Callisto (December 8, 2020)
- **Paperback** : 278 pages
- **Dimensions** : 7.5 x 0.68 x 9.25 inches

9. Sous Vide BBQ

[Sous Vide BBQ: Delicious Recipes and Precision Techniques...](#)

[Sous Vide BBQ: Delicious Recipes and Precision Techniques...](#)

with 50 recipes for perfect barbecue, using sous vide to ensure juicy, tender meats with a crispy crust and smoky flavor, plus tips for finishing on a grill or smoker.

[Buy Online](#)

“Sous Vide BBQ” by Greg Mrvich is a comprehensive guide to achieving perfect barbecue using sous vide techniques. The book provides detailed instructions and professional tips for cooking meats with precision, ensuring they are juicy and tender.

Mrvich shares his methods for creating a caramelized crust and smoky flavor, with options for finishing dishes on a smoker or grill.

Featuring 50 recipes, the book includes a range of dishes from classic Barbecue Beef Brisket and Cedar-Plank Chicken Breast to gourmet options like Seared Wasabi Ginger Crusted Tuna and Mediterranean Lamb Kebabs.

- **Publisher** : Ulysses Press (January 27, 2021)
- **Paperback** : 144 pages
- **Dimensions** : 7.5 x 0.34 x 9.25 inches

10. Mastering the Art of Sous Vide

[Mastering the Art of Sous Vide: Unlock the Versatility of...](#)

[Mastering the Art of Sous Vide: Unlock the Versatility of...](#)

offers precision cooking with sous vide, featuring recipes for meats, seafood, sides, and desserts, ensuring effortless, gourmet meals every time.

[Buy Online](#)

“Mastering the Art of Sous Vide” by Justice Stewart is a guide for home cooks to achieve precision in cooking using the sous vide method.

This book demystifies the technique, allowing anyone to cook meats and other ingredients to exact specifications using a water bath.

With recipes for dishes like Argentine Skirt Steak, Iberico Pork Tenderloin, and Mediterranean Octopus Salad, it showcases how sous vide can create gourmet meals effortlessly.

Stewart's book simplifies complex cooking, making it easy to prepare flavorful, perfectly cooked dishes, from elegant mains to simple sides and desserts.

Choosing from the top 10 sous vide cookbooks can transform your cooking experience, offering valuable techniques and delicious recipes.

Whether you're a novice or a seasoned cook, these cookbooks will help you master sous vide, ensuring perfect results every time. Embrace the precision and flavor of sous vide to elevate your meals and impress your family and friends.