



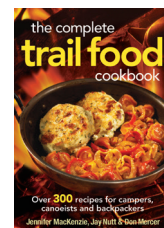
# Sous Vide Basics

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You can cook sous vide at home for everyday meals, in your RV, on a boat or at a cottage — anywhere there is water and electricity — and you'll definitely want to use it to simplify your meal prep and dazzle your guests when entertaining.

**JAY NUTT** is a long-time chef, and **JENNIFER MACKENZIE** is a home economist and respected recipe developer. Together, the husband and wife team are the bestselling authors of *The Dehydrator Bible* and *The Complete Trail Food Cookbook*.



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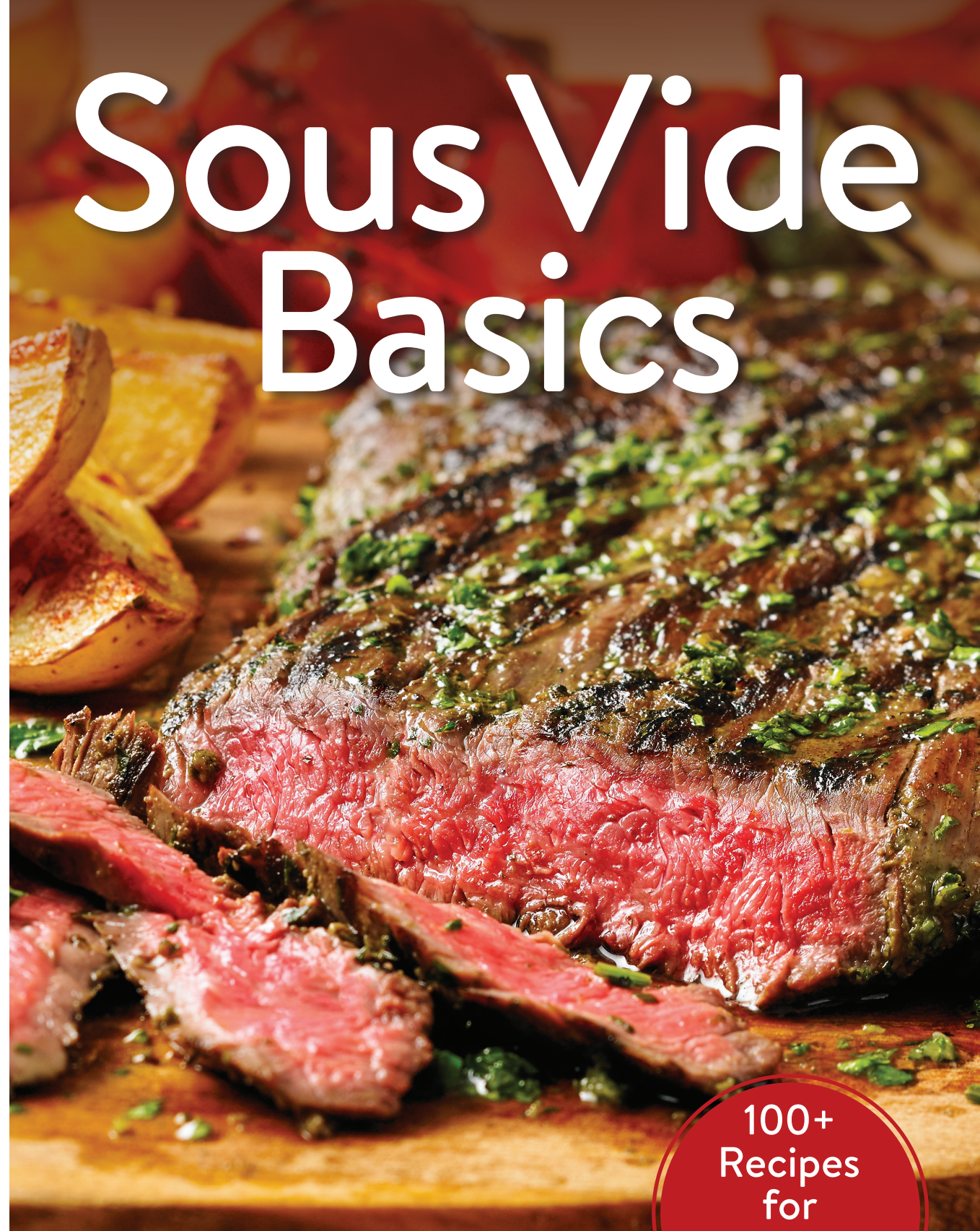
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Jay Nutt &  
Jennifer MacKenzie

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