



What America's Top Chefs Want to Give Their Kitchen

Forget run-of-the-mill appliances — we asked the country's culinary geniuses for the tools they can't live without, from classic and brand-new gadgets to the best cookbook you've never heard of

By **Mark Mikin**



The Airtight Cooker

"Sous vide involves cooking food in a vacuum-sealed plastic pouch submerged in water. This 'water oven' allows food to cook evenly in its own juices while intensifying flavors and tenderizing the contents." (Sousvide Supreme, \$449, cookswarehouse.com)

—*Chef John Folse*