

The Top 10 Everything of 2010

In 50 wide-ranging lists, TIME surveys the highs and lows, the good and the bad, of the past 12 months

Top 10 Food Trends

9. It's in the Bag

By JOSH OZERSKY Thursday, Dec. 09, 2010

Let's say there was a machine that would allow you to cook anything to the exact perfect degree of doneness, every time, with no effort or labor. Would chefs use a thing like that? You're damn right they would — and they do it all the time, with the vacuum-simmering system called *sous vide*. This technique might be the biggest advance in cooking since the gas oven, and now *sous vide* machines are becoming available to home cooks for a few hundred dollars. (A vacuum sealer, sold separately, is another couple of hundred.) The humble-looking water baths are the Apple IIs of cookery. Expect to see more of them — a lot more.

