



LOOK SHARP + LIVE SMART

ONE VERY BUFF
CAPTAIN AMERICA
***CHRIS EVANS**

THE EATS OF SAN FRANCISCO

>THE TASTIEST, MOST EXCITING FOOD CAPITAL RIGHT NOW

LIGHTS! CAMERA! ARMAGEDDON!
HOLLYWOOD'S MOST EXPLOSIVE DIRECTOR

SPECIAL REPORT
HOW TO TELL IF YOU'RE A P%\$\$Y
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***SPECIAL STYLE PREVIEW**
HOW TO LOOK ONE STEP AHEAD OF THE PACK

ROOKIE OF THE YEAR
WE GET **CAM NEWTON**
DRESSED FOR NFL SUCCESS

WHY ARE REPUBLICANS FREAKING OUT?
BARACK OBAMA
JUST BECAME THE NEW REAGAN

THE OTHER BIN LADEN
>THE HUNT FOR THE NEXT PUBLIC ENEMY #1



HOW TO COOK LIKE THE JETSONS



WHEN YOU HEAR THE PHRASE **"MOLECULAR GASTRONOMY,"** YOU THINK OF HIGH-CONCEPT DISHES—EXTRUDED SHRIMP SPAGHETTI AND GREEN-TEA FOAMS—MADE BY MICHELIN-LEVEL CHEFS. IN OTHER WORDS, FOOD YOU'D NEVER COOK YOURSELF. TRUTH IS, YOU CAN EASILY ADAPT BOTH THEIR TECHNIQUES AND THEIR HIGH-TECH (YET AFFORDABLE) HARDWARE TO CRANK UP YOUR OWN KITCHEN SKILLS

▲ You can smoke damn near any food with a smoke gun. (No, not that way, stoner.)



The Best Steak Is Cooked in Water

► Ever watch a Discovery Channel show on African tribesmen and feel a little bit sad that they're stuck charring raw meat over an open fire pit? Chefs look at us poor

bastards with the same sympathy. For years the pros have used immersion circulators to make perfectly cooked, well, anything. Now we culinary mortals can get in on the action with the SousVide Supreme, the first fairly affordable,

self-contained version. Want strip steak? Seal it in plastic, place it in the Supreme's water tank, and set the temp for fifty-five degrees Celsius and walk away. You'll come back to beef that's medium-rare—not just in the center, but all the way to the edges. Sear it in a sizzling-hot skillet to get a nice

crust, then serve it. You can even use the SousVide Supreme for lamb, fish, and veggies—which means less messing with a primitive stove.

• **SousVide Supreme, \$479**
sousvidesupreme.com

FROM TOP: TIM HOVT; COURTESY OF SOUSVIDE SUPREME

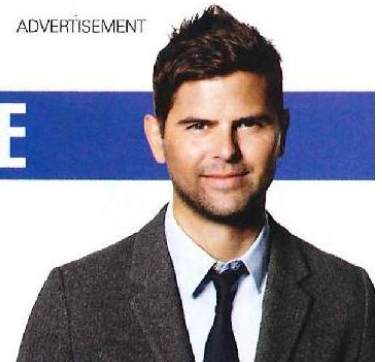
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SAMSUNG

WONDER

EXCHANGE



When tech blogger **HUBERT NGUYEN** and style blogger **BRETT FAHLGREN** exchange ideas on their must-haves, they discover they're both tuned into and turned on by the same sense of **WONDER.**



POWERING WONDER UP

HUBERT NGUYEN

Co-founder and editor of ubergizmo.com

The high-tech life gets better every day, thanks to fantastic new gizmos. I'm naturally very curious, and always amazed by what people can invent and discover. And because I'm a sci-fi fan, I want to live long into the future to see what it will bring.



LEATHER LAPTOP CASE

I finally found a case that's (nearly) as sleek and great-looking as my tech accessories.



SAMSUNG SERIES 9 NOTEBOOK

The HD picture on my Samsung Series 9 Notebook looks sharp even in direct sunlight.



SUNGLASSES I work in sunny California, and I can't drive from one meeting to the next without my aviator sunglasses.



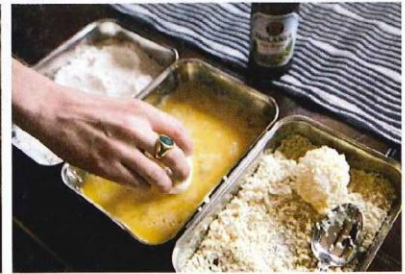
SAMSUNG SMART TV

Samsung amazes me every year with how thin their televisions have become. The new Smart TV is less than 1.5 inches deep, and its bezel is so ultra-slim that the picture appears to be virtually edgeless.



HOW TO COOK LIKE THE JETSONS

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If at First You Don't Succeed, Tweak Something

▶ Most of my kitchen tools are stubbornly low-tech: a Dutch oven, a good knife, some heavy pots and pans. But the SousVide Supreme is my version of a compound miter saw: a sexy piece of equipment that, once I got the hang of it, lets me cook up some really cool shit. For instance, I wanted to hit the holy grail of Scotch eggs: beautifully oozy yolk but a firm white—the kind of

thing I could never pull off with just a pot of boiling water. On my first try, the egg came out of its spa treatment soft-boiled and mushy; turns out my version of the recipe didn't account for my prehistoric-size egg. Not a problem. I adjusted the boiling time and, a few failures later, produced a perfect gravity-defying orb. Sure, it would've been nice to nail it on the first try, but half the fun is the experimentation.

—MIKE BENOIST

Panko Scotch Egg
Makes one delicious egg

- 3 eggs
- 1 cup flour
- 1 cup panko breadcrumbs
- Vegetable oil

Directions

1. Vacuum-seal 1 egg. Set the SousVide Supreme's water temperature to 68 degrees Celsius. Cook the egg for 25 minutes.
2. Five minutes before the egg's done, boil water in a pot. When the egg's ready, take it out of the vacuum-sealed bag and plunge it into the

boiling water for 3 minutes.

3. Let the egg cool to room temperature, then peel. Batter the egg: Dredge it in flour, dip it in an egg wash (the other two eggs beaten in a bowl), then coat it in the panko breadcrumbs.
4. Fill a pot with enough vegetable oil to cover the egg and heat it to 205 degrees Celsius. Deep-fry the egg for 1 minute.
5. Try not to eat it so quickly that it burns your mouth.

Study Up

▶ With cooking this precise, you'll want to consult the experts—even if it's just as a jumping-off point for your own recipes. For *sous vide*, try Thomas Keller's *Under Pressure* or mathematician Douglas Baldwin's Web site (douglasbaldwin.com). And then there's the recently released *Modernist Cuisine*, the five-book, thirty-nine-pound collection from Nathan Myhrvold that immediately became molecular gastronomy's equivalent of *Gray's Anatomy*. It's so forward-thinking as to be almost theoretical, but it's beautiful to look at.

• *Modernist Cuisine*, \$625
modernistcuisine.com

