

MID-YEAR AUTO INTROS

THE FORECLOSURE TRAP
How To Save Your Home



APRIL 2011

Consumers Digest



AFFORDABLE Bathroom Updates

TOP-RATED

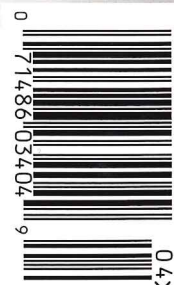
Bathtubs • Whirlpool Tubs • Sinks • Toilets • Vanities
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- ▶ Why Drugstore Clinics Are Under Fire

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DISPLAY UNTIL APRIL 30, 2011
\$4.99

What's New

HOME COOKING WITH SOUS VIDE

Vacuum-cooking foods in airtight bags and a water bath—known as *sous-vide cooking*—is finding its way out of restaurants and into consumers' homes. SousVide Supreme is offering consumers the chance to use this method of cooking at home with the Sous-Vide Supreme Demi (\$300), which is about the size of a crock pot.

The sous-vide method slow-cooks food at a controlled temperature, which is normally the serving temperature. Cooking ingredients in an airtight bag and a water bath helps to maintain the texture and flavor of ingredients.

