

Home of  
**AMERICA'S  
TEST KITCHEN**  
As Seen on Public Television!

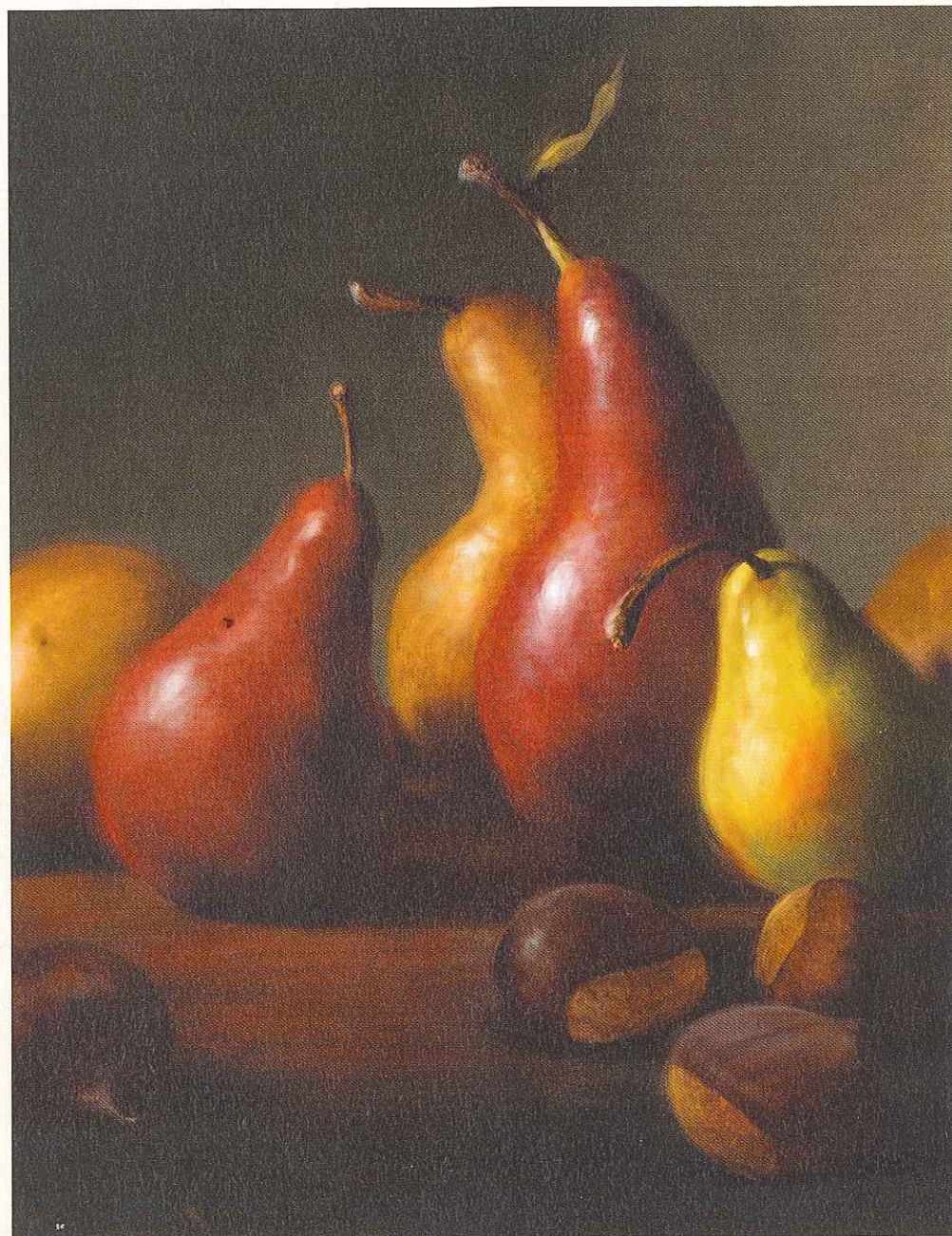
NUMBER 107

DECEMBER 2010

# COOK'S

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## ILLUSTRATED



Best Glazed Turkey  
The Glaze Stays on the Bird

Pot Roast Done Right  
Less Liquid, Beefier Flavor

Spaghetti and  
Meatballs for a Crowd

Pan-Fried Pork Chops  
New Way to Crispier Breading

Classic Sugar Cookies

Testing Food Processors  
KitchenAid vs. Cuisinart

Rating Baking  
Chocolate  
Hershey's Beats Boutique Brands



Reinventing Turkey Stuffing  
Quick Chicken Fricassee  
Sweet Roasted Carrots  
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Chocolate-Raspberry Torte

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## NEW PRODUCT Sous Vide Machine

We admit it: The \$449.95 price tag on this deluxe appliance will be a deal-breaker for most cooks. But when the SousVide Supreme introduced water-bath cooking—a hugely popular restaurant technique—into the home kitchen, we had to give it a try. Sous-vidé (literally “under vacuum”) describes the process of vacuum-sealing food in plastic, immersing it in water, and cooking it slowly at the precise temperature at which it’s meant to be served (e.g., 130 degrees for medium steaks). Unlike standard high-heat methods, the beauty of this technique is that there’s absolutely no risk of overcooking the food. Even better, you can hold it at the desired temperature for hours; keeping meat at 130 degrees or higher for a prolonged period of time kills most bacteria. Plus the long slow cooking can turn tough cuts of meat incredibly tender. (They still need a quick sear in a hot pan for a nicely browned crust.) Wondering if this machine was as good as its restaurant counterparts or just



### SUPER SLOW COOKER

The spendy SousVide Supreme gently cooks food to perfection.

another overpriced toy, we followed the simple setup instructions and cooked fish, chicken, and steaks—all with perfect results. We had only one gripe: A vacuum sealer—another pricey investment—is necessary but not included. That said, the machine would make a great splurge gift.