



The 8 Biggest Kitchen Innovations of the Last Decade



*“Dining in will never be
the same.”*



The French technique of cooking sous vide has long allowed pro chefs the world over to cook both proteins and produce so evenly, consistently, and perfectly that the home chef using normal heat transfer methods could never stack up. The advent of the SousVide Supreme brings countertop sous vide to the rest of us. Dining in will never be the same. sousvidesupreme.com | \$450

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