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## The Foodsaver Sous Vide Cookbook 101 Delicious Recipes With Instructions For Perfect Lowtemperature Immersion Cooking Sous Vide Gourmet Slow Cooking

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I've done salmon a couple of times - you'll find kind of a lot of information on the 'how to's' if you google 'foodsaver sous vide'. My husband usually glazes the salmon with teriyaki, freezes for maybe 20 minutes (so the glaze is a little frozen) then vacuum seals and simmers in water at 120 degrees or so.

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