

MASTERING THE
Vacuum Seal Drawer

TECHNIQUES, RECIPES, AND MORE





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subzero-wolf.com*

UNLOCK CREATIVITY, LOCK IN FRESHNESS AND FLAVOR

The Wolf vacuum seal drawer will assist you in preparing delicious meals by conveniently preserving and portioning fresh, frozen, and dry goods. It serves a variety of other purposes, such as preparing foods for sous vide cooking. It can also protect valuables, such as important documents and jewelry, from damage. Use this guide to discover the many practical and creative ways to use your Wolf vacuum seal drawer.



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WHAT IS VACUUM SEALING?

EXTEND THE LIFE OF FOOD FOR TASTIER, HEALTHIER COOKING RESULTS

Vacuum sealing is a packaging method that removes air before sealing, preventing foods and other items from oxidizing and spoiling. By vacuum sealing items and properly storing them in a refrigerator, freezer, or pantry, you significantly extend the life of food. The best part? Preserved items will taste as fresh as the day they were sealed. Naturally preserving foods not only ensures healthier, fresher, better-tasting foods but also reduces waste and is more cost-efficient.

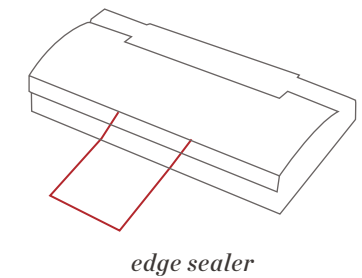
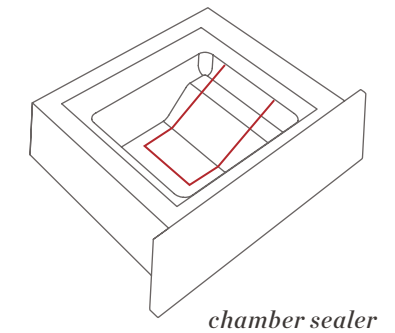
Widely used by restaurants and food manufacturers, vacuum sealing is considered an ideal packaging method because of its ability to offer long-term preservation. Many of the foods you purchase at the grocery store are likely vacuum sealed, such as deli meat, poultry, and some frozen fruits and vegetables. In addition to the benefits it provides in the kitchen, vacuum sealing can protect and preserve valuable documents and artifacts around the home or during travel.



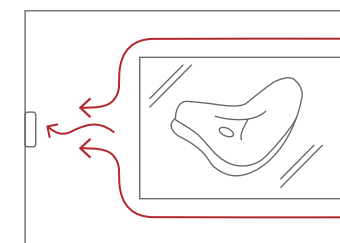
COMPARING VACUUM SEALERS

When you hear “vacuum sealer,” a countertop edge sealer may come to mind. The Wolf vacuum seal drawer is different. Its technology—and thus its capabilities—differ greatly from that of a common edge sealer.

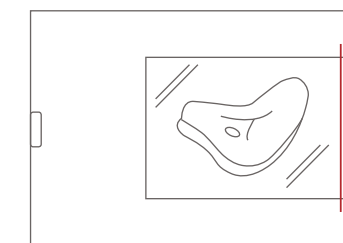
CAPABILITIES	WOLF VACUUM SEAL DRAWER	EXTERNAL EDGE SEALER
Dry Goods (e.g. flour, pasta)	X	X
Solid Foods (e.g. proteins)	X	X
Frozen Foods	X	X
Sous Vide Preparation	X	X
Wine	X	
Delicate Foods (e.g. spices, chips)	X	
Liquids (e.g. soup, sauces)	X	
Marinating	X	
Infusing	X	
Pickling	X	



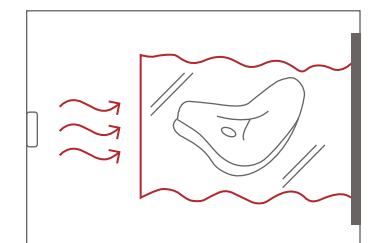
CHAMBER SEALING: HOW IT WORKS



1 Air is simultaneously removed from the bag and the chamber, preventing negative disruption or overflowing of the bag's contents.



2 When the vacuuming process is complete, the drawer seals the bag's open edge.



3 The unit releases air into the chamber, creating dissimilar pressure environments in and around the bag. Then, the bag collapses around the items being packed.

GETTING STARTED

HOW YOU CAN INCORPORATE VACUUM SEALING INTO YOUR DAILY LIFE

The possibilities are nearly endless with your Wolf vacuum seal drawer. Protect dry goods from moisture. Forget the days of clumpy, unusable brown sugar. Discover new cooking convenience, with a variety of easy preparation and storage techniques. Quickly infuse or marinate flavor into your meal. Get dinner on the table faster when you pack and freeze foods individually, reducing defrosting time. Everyone can have their pick for dinner when you freeze a variety of individually portioned soups. Just heat, serve, and become a weeknight dinner hero. As you use the vacuum seal drawer, you will discover creative and indispensable uses beyond food preservation and storage, such as packing toiletries or medication for travel. Here are the supplies you will need on hand:

permanent marker
for labeling

aux vac hose and stopper

paper towels or cloth
for cleanup

vacuum
bags

small canning jars

QUICK TIPS FOR USE

1. Keep edges clean—ensuring a secure seal—and make bag filling easier by folding down approximately two inches of the bag's edge. Remember to unfold before sealing.
2. Select the appropriate size bag to ensure the food does not exceed two-thirds of the volume of the bag.
3. Avoid sealing items that are warm or hot.
4. Do not seal the bag if you plan to perform additional vacuum cycles.

Modes

FLEXIBILITY FOR ANY JOB

In addition to prepping foods for freezing and preserving dry goods, the four vacuum levels, four sealing levels, and Aux Vac Mode provide you with the versatility to do everything from infusing fruits for delicious desserts and pickling vegetables to marinating and sous vide preparation. The special wine stopper and hose attachment is ideal for preserving the freshness of unfinished bottles of wine.



VACUUM LEVELS

The vacuum levels range from 0 to 3. Level 0 produces only enough vacuum to close the chamber. This is suitable for packaging items you want to treat delicately, such as potato chips, popcorn, or berries, or if you want to seal the bag leaving air inside. Vacuum level 3 is recommended for preparation techniques that require total air removal, such as speed marinating. Level 3 should be used only when the food will not be negatively affected by the compression.



SEALING LEVELS

Various sealing levels offer flexibility if you plan to vacuum multiple times, or if you are using bags of different thickness. Level 2 is recommended with the bags that accompany your Wolf vacuum seal drawer.

MANUAL SETTINGS

When in use, your vacuum seal drawer will automatically shut off once the bag is sealed. Alternatively, you may prematurely stop all operation of the drawer by touching Stop. This will release any vacuum in progress and prevent the bag from sealing. Conversely, you can touch Seal to quickly seal the bag and halt the vacuum process at any time if, for example, the contents begin to overflow or you have removed enough air.



PRESERVATION AND PREPARATION



DRY INGREDIENTS

Preserve the integrity of your dry goods, protecting them from the negative impacts of oxygen and oxygen-reliant bacteria.

IQF—INDIVIDUALLY QUICK FROZEN

Freezer burn: meet your match. Store away the riches of summer and enjoy fresh flavors and texture whenever you wish.

LIQUIDS

Liquids can be packed and sealed as easily as dry ingredients. The chamber vacuum technology prevents any slippery, sticky messes.

MARINATING AND BRINING

Say goodbye to bland, dry meats and proteins. Flexible marinades and a go-to brine recipe will make dinner a mouthwatering snap.

INFUSION

The flavor possibilities are nearly endless, whether experimenting with a new twist on your favorite cocktail or adding flavor complexity to a salad dressing.

PICKLING

This technique has been used for hundreds of years to preserve seasonal produce. Like infusion, you can pickle just about anything with any flavor you like. And it takes a fraction of the time and effort of normal pickling.

SOUS VIDE

This reliable preparation of vegetables and steaks is gaining popularity in home kitchens around the world. With this nearly foolproof practice, you can count on succulent results every time.

OTHER USES

Find new, out-of-the-box uses for this versatile tool on a daily basis. Protect everything from passports to family heirlooms.

Dry Ingredients

PRESERVE THE INTEGRITY OF YOUR FOOD

Oxygen and moisture exposure can damage the taste and texture of dry foods. Rapid spoilage and the result—throwing away food—creates more waste and costs you more to replace at the store. Maintain your food's characteristics and extend shelf life by vacuum packing dehydrated fruit, nuts, sugar, flour, and spices. Brown sugar stays soft, and crispy items keep their crunch. You will also reap space- and time-saving benefits; replace bulky boxes and unmanageable storage containers with stackable bags. Create premeasured ingredient packs and grab-and-go snacks with ease. All of these practices will contribute to a fully stocked, varied pantry that is simple and economical.



IQF—Individually Quick Frozen

ENJOY FRESH FLAVORS AND TEXTURE WHENEVER YOU WISH

Many of the items you buy in the store, such as frozen corn, strawberries, or shrimp, are individually quick frozen. This method reduces the likelihood that foods with high moisture content will stick together, making them difficult to portion out later. It maintains the structure and shape of fragile items, such as raw meatballs or raspberries.

To prepare foods for IQF, arrange the items on a cookie sheet, avoiding crowding, and place in the freezer. Once frozen, the contents are ready to be vacuum sealed.

Liquids

VACUUM PACKING IS EASIER THAN EVER
NO PRE-FREEZING REQUIRED AND NO MESS

One of the chamber vacuum's greatest strengths lies in vacuum sealing liquids. Create large batches of soups or sauces, then pack and seal individual portions for later. Because the frozen bags are relatively flat, they stack neatly in the freezer and save precious space. When ready to serve, simply thaw bags for a quick family dinner or individual meal.



Corn Chowder

At the end of the summer, seal fresh corn and enjoy this delicious chowder all year long.

BAG SIZE	# OF BAGS	MAKES	COOK TIME
SMALL	3 BAGS	6 SERVINGS	45 MINUTES

INGREDIENTS

- 1 cup bacon, diced
- ¾ cup onion, diced
- ¼ cup celery, diced
- ½ cup flour
- 3 ½ cups chicken broth
- 2 ¼ cups potato, diced
- 2 ½ cups corn
- 1 ½ cups milk
- ¼ cup cream

PREPARATION METHOD

1. Heat a large sauce pan over medium heat, and render the bacon until it starts to brown.
2. Add the onions and celery and cook until tender.
3. Add the flour and cook for 3–4 minutes stirring continuously. Slowly add the chicken broth using a wire whisk.
4. Once all the broth has been added, raise the temperature to medium-high and continue whisking until it boils.
5. Add the potatoes and corn, and reduce to a simmer.
6. When the potatoes are almost tender, add the milk and cream. Simmer for another 5 minutes. Season with salt and pepper to taste.
7. Allow to cool, and divide evenly between 3 bags. Seal each bag on vacuum level 2.
8. Lay flat and freeze for long-term storage.

Chicken and Wild Rice Soup

Prepare the whole chicken ahead of time and freeze. It is an economical and healthy way to integrate lean protein into this hearty, savory soup.

BAG SIZE	# OF BAGS	MAKES	COOK TIME
SMALL	8 BAGS	8 SERVINGS	3 HOURS

CHICKEN BROTH

BROTH INGREDIENTS

1 whole chicken, 3 ½ pounds, quartered
1 gallon plus 2 cups water
4 garlic cloves
4 thyme sprigs
2 bay leaves
1 teaspoon black peppercorns
4 parsley stems
Vegetable scraps (optional)

PREPARATION METHOD

1. Place the quartered chicken in a roasting dish and cook on Convection Mode set to 425°F, until browned, approximately 35-45 minutes. **2.** In a large stock pot, combine the roasted chicken, drippings from the roasting pan, and water. **3.** Bring to a simmer over medium-low heat. Maintain a gentle simmer and cook for 2 hours and 30 minutes. **4.** Add the remaining ingredients and simmer for 1 hour. **5.** Remove from the heat and allow to stand for 30 minutes. **6.** Remove the garlic, herbs, and peppercorns from the broth. **7.** Let the broth cool completely. **8.** Pick the chicken meat off of the bones. Set aside and cool. **9.** Divide the pulled chicken meat between eight small vacuum bags. **10.** Once fully cooled, divide the broth evenly between the bags (approximately 2 cups in each). **11.** Seal each bag on vacuum level 2. **12.** Lay flat and freeze for long-term storage.

WILD RICE

RICE INGREDIENTS

2 cups wild rice
2 tablespoons kosher salt
6 quarts water

PREPARATION METHOD

1. Boil the water and add the salt. **2.** Add the rice and simmer for 45-50 minutes, until tender. **3.** Drain remaining water and set the rice aside to cool.

SOUP

SOUP INGREDIENTS

2 large onions, diced into ½" cubes
4 large carrots, diced into ½" cubes
8 celery stalks, diced into ½" cubes
4 garlic cloves, minced
1 teaspoon fresh thyme, minced
1 tablespoon fresh parsley, minced
2 tablespoons olive oil
½ teaspoon freshly ground black pepper
1 cup white wine

PREPARATION METHOD

1. In a large sauté pan, heat olive oil over medium heat. **2.** Cook the vegetables for 8 minutes, until they start to soften. **3.** Add the garlic, thyme, and parsley and cook another 2 minutes over medium heat. **4.** Add freshly ground black pepper and white wine. Increase heat to medium-high. **5.** Cook for another 5 minutes or until most of the wine has evaporated. **6.** Allow to cool, add the cooked wild rice, and divide evenly into 8 vacuum bags. **7.** Seal each bag on vacuum level 2. **8.** Lay flat and freeze for long-term storage.

The rice and soup base packets can be combined with the chicken broth packets, in single or multiple portions, for an easy heat-and-serve meal.

QUICK TIP

If you prepare the chicken broth and the soup simultaneously, save the soup's vegetable scraps. Add the scraps to the broth when you add the other aromatics, and simmer for additional flavor.

Pesto

Make ahead of time, freeze, and break off a piece for an effortless, flavorful addition to any dish.

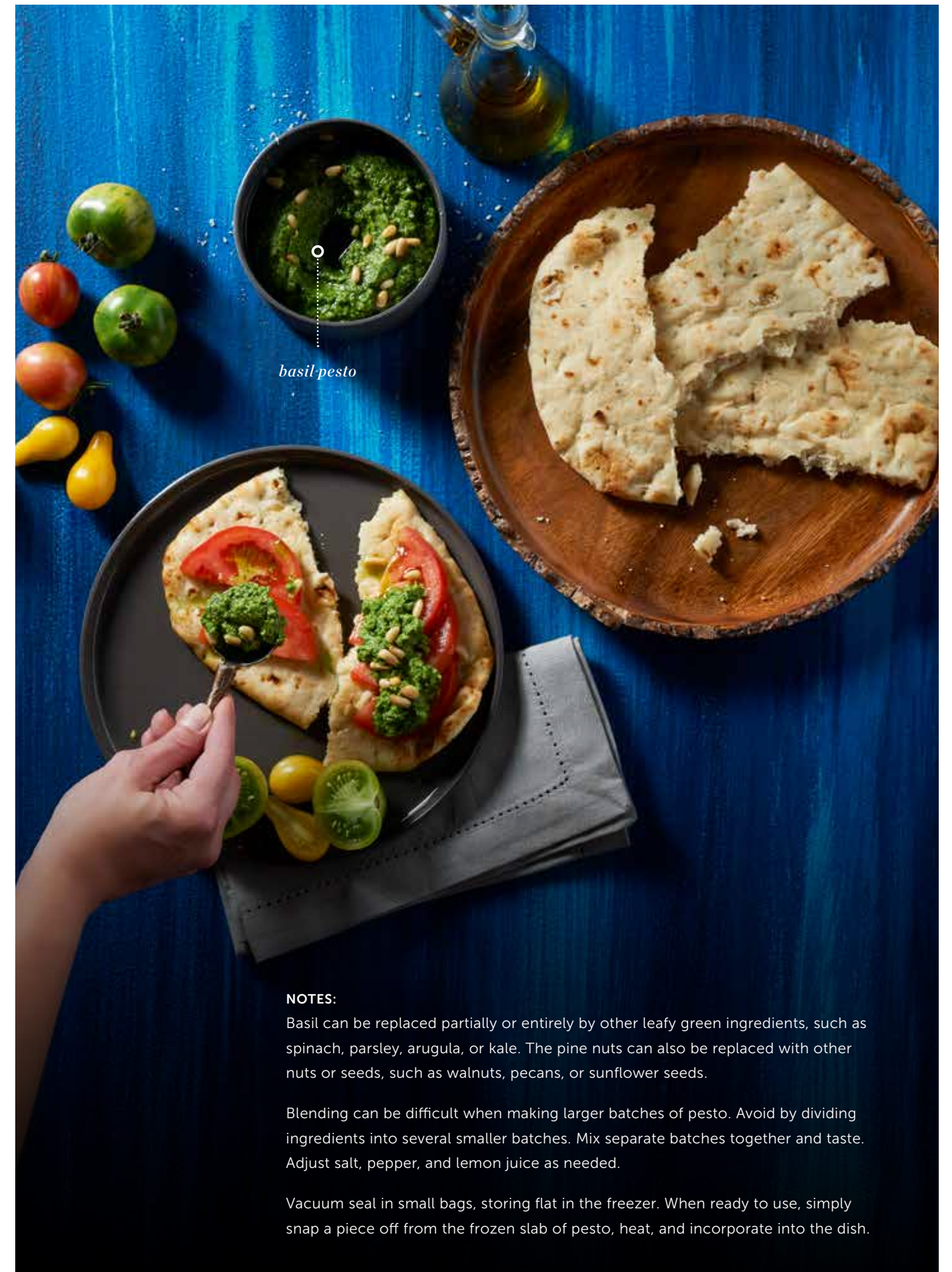
BAG SIZE	# OF BAGS	MAKES
SMALL	4 BAGS	4 CUPS

INGREDIENTS

Basic Ratio:	5 garlic cloves	1/3 cup olive oil
1 pound basil	1 cup Parmesan cheese, shredded	1 tablespoon salt
1 cup pine nuts	1/3 cup lemon juice	1 teaspoon black pepper

PREPARATION METHOD

1. Toast the pine nuts in an oven at 325°F convection for about 6 minutes.
2. Bring a large pot of water to a boil and add about one-half cup kosher salt per gallon of water.
3. Prepare an ice bath by mixing 1 gallon of ice with 1 gallon of water.
4. Blanch the basil in the boiling water for about 30 seconds, then immediately transfer into an ice bath.
5. Mix the basil around in the ice bath to ensure it cools quickly.
6. Strain and squeeze the basil, draining all excess water.
7. Combine the pine nuts and garlic in a blender or food processor and pulse until roughly chopped.
8. Add the basil, lemon juice, olive oil, salt, and pepper, then blend until fairly smooth.
9. Finally, add the cheese and pulse to incorporate.



basil pesto

NOTES:

Basil can be replaced partially or entirely by other leafy green ingredients, such as spinach, parsley, arugula, or kale. The pine nuts can also be replaced with other nuts or seeds, such as walnuts, pecans, or sunflower seeds.

Blending can be difficult when making larger batches of pesto. Avoid by dividing ingredients into several smaller batches. Mix separate batches together and taste. Adjust salt, pepper, and lemon juice as needed.

Vacuum seal in small bags, storing flat in the freezer. When ready to use, simply snap a piece off from the frozen slab of pesto, heat, and incorporate into the dish.

Earl Grey Crème Anglaise

Get creative and excite your palate with unique flavor profiles.

BAG SIZE	# OF BAGS	MAKES	COOK TIME
LARGE	1 BAG	3 CUPS	30 MINUTES

INGREDIENTS

1 cup milk	¼ teaspoon kosher salt
1 cup heavy cream	½ vanilla bean, split and scraped
¾ cup sugar	1 tablespoon Earl Grey tea
6 egg yolks	

PREPARATION METHOD

1. Combine the milk, cream, sugar, egg yolks, and salt in a blender and blend on low for 30 seconds. **2.** Add the vanilla pod and seeds, loose tea, and blended ingredients to a vacuum bag and seal. Place the bag on the convection steam oven's perforated pan. Then place the pan into the convection steam oven on rack position 2. **3.** Set the convection steam oven to Steam Mode at 179°F. Cook for 10 minutes. **4.** Remove bag and agitate the liquid in the bag. Make sure to squeeze the corners. **5.** Continue to cook for another 20 minutes. **6.** Remove bag from convection steam oven and chill in an ice bath. **7.** Open the bag and strain through a fine mesh strainer. **8.** Enjoy over seasonal berries or use as a base for ice cream.

DIFFERENT FLAVOR IDEAS

Substitute Earl Grey with other teas, dry ingredients, or spices—try espresso beans, orange zest, coconut flakes, cinnamon, cardamom, or black pepper.



Marinating and Brining

QUICKLY, EASILY ENHANCE FLAVOR WITH JUST A FEW INGREDIENTS

Both marinating and brining work wonders for adding flavor, texture, and moisture to foods. Marinades are seasoned liquids, pastes, or a mix of herbs and spices that tenderize and enhance the taste of meats, non-meat proteins, poultry, or fish. On the other hand, a brine always starts with a base of salt and water, but other ingredients can be included to change up the flavor. Most commonly used for poultry, brining keeps birds savory and succulent.



MARINATING



Vacuum Marinated Steaks

Achieve steakhouse results with melt-in-your-mouth flavor and tenderness.

BAG SIZE
LARGE

OF BAGS
1 BAG

MAKES
2 SERVINGS

INGREDIENTS

2 8-ounce steaks

MARINADE

- 2 tablespoons mixed herbs (thyme, rosemary, tarragon)
- 2 teaspoons salt
- ¼ teaspoon black pepper
- 2 garlic cloves, minced
- 2 tablespoons olive oil

PREPARATION METHOD

1. Mix all the marinade ingredients together.
2. Place the steaks together in one bag or separate between two bags.
3. Pour the marinade over the steaks and seal the bag on vacuum level 2.
4. Marinate for at least 20–30 minutes or overnight, if desired.
5. When ready to cook, open the bag and discard any excess liquid or oil.
6. Season the outside of the steaks with salt and pepper. Grill or pan sear according to taste.



Preserved Lemon Marinated Shrimp

Popular in Moroccan and Middle Eastern cuisine, the unique tang of preserved lemons is a conversation starter and dinner showstopper.

BAG SIZE	# OF BAGS	MAKES	COOK TIME
LARGE	1 BAG	3 SERVINGS	4-6 MINUTES

INGREDIENTS

1 pound large (size $1\frac{6}{20}$) shrimp, shelled and deveined

MARINADE

Rind from 1 preserved lemon	3 tablespoons water
Juice of 1 lemon	1 tablespoon sugar
1 $\frac{1}{2}$ teaspoons coriander seeds	1 $\frac{1}{2}$ teaspoons dried Aleppo or New Mexican chili flakes
3 tablespoons white wine vinegar	
1 tablespoon olive oil	

PREPARATION METHOD

1. Finely chop the preserved lemon rind.
2. Finely grind the coriander seeds and chili flakes.
3. Combine all the marinade ingredients and whisk together.
4. Place cleaned shrimp into a vacuum bag and pour the marinade over shrimp.
5. Seal the bag on vacuum level 2 and allow to sit for 20-30 minutes.
6. When ready to cook the shrimp, open the bag and discard excess marinade. We recommend skewering and grilling the shrimp, but they are also great sautéed on a griddle or cooktop.

SUGGESTED GRILLING METHOD

1. Remove the shrimp from the vacuum seal bag and discard any excess marinade.
2. Preheat the grill over medium-high heat.
3. Once the grill is preheated, lightly brush the grill grates with oil, using a folded paper towel and tongs.
4. Place the shrimp skewers on the grill and cook 2-3 minutes per side, until the shrimp are lightly charred and are no longer translucent.
5. Transfer the skewers to a platter and serve.

Single-Serving Chicken Brine

Preparing a flavorful dinner for one has never been easier. Or multiply the recipe for a week's worth of savory meals. Pair with poultry or chops, and store in the refrigerator for up to three days.

BAG SIZE
SMALL

OF BAGS
1 BAG

MAKES
1 SERVING

COOK TIME
VARIES

INGREDIENTS

8 ounces chicken

BRINE

¼ cup water

¼ cup ice

2 teaspoons kosher salt

¼ medium yellow onion

1 garlic clove

1 tablespoon whole black peppercorns

1 tablespoon coriander seeds

1 tablespoon yellow mustard seeds

3-inch rosemary sprig

5-inch thyme sprig

1 bay leaf

PREPARATION METHOD

1. Combine all the brine ingredients, except ice, into a saucepan. **2.** Bring to a simmer over medium heat. Once the brine is hot, remove from heat and let sit for 15 minutes. **3.** Add the ice, and move the brine into the refrigerator until it is fully cooled. **4.** Place the chicken into a vacuum bag, and add the cooled brine (do not strain out the herbs and spices, as they will continue to add flavor while the meat is brining). **5.** Seal the bag on vacuum level 2. **6.** Check the bag for leaks and then place the chicken in the refrigerator for 48-72 hours. **7.** When ready, cut the bag open and dispose of the brine. **8.** Rinse the chicken and pat dry. The chicken is now ready to be seasoned with salt and pepper, rubbed with oil, and pan seared or grilled. Bread and fry it for succulent fried chicken.

QUICK TIP

If multiplying the recipe, keep the meat to brine ratio consistent.

roasted chicken

brine

SUGGESTED ROASTING METHOD

1. Remove the chicken from the vacuum seal bag, discard any excess brine, and pat dry. **2.** Preheat the oven to 400°F on Convection Roast Mode. **3.** Place the chicken on a sheet pan or in a roasting dish. **4.** Brush the chicken lightly with oil and season with salt and pepper. **5.** Place the pan into the oven on rack position 3 and roast the chicken until an internal temperature of 165°F is reached. **6.** Remove the pan from the oven and allow the chicken to rest briefly before serving.

Compressed Marinated Tofu

Break out of your stir-fry comfort zone with this spicy, citrusy marinade—the whole family will love this protein alternative that packs a taste bud punch.

BAG SIZE	# OF BAGS	MAKES	COOK TIME
LARGE	1 BAG	4 SERVINGS	10 MINUTES

INGREDIENTS

16 ounces tofu, drained

MARINADE

1 tablespoon sesame oil

¼ cup soy sauce

1 tablespoon rice vinegar

2 tablespoons brown sugar

3 tablespoons orange juice

2 tablespoons shallot, minced

1 teaspoon ginger, minced

1 tablespoon garlic, minced

zest of 1 orange

1 teaspoon red pepper flakes

OPTIONAL

2 tablespoons grapeseed oil
for searing

PREPARATION METHOD

1. Combine all the marinade ingredients.
2. Place the tofu and marinade into a vacuum bag.
3. Seal the bag on vacuum level 3.
4. Allow to marinate for 2-4 hours or overnight, if desired.

SUGGESTED COOKING METHOD

1. Remove the tofu from the vacuum seal bag, discard any excess marinade, and pat dry.
2. Slice the tofu into pieces of the desired size.
3. Preheat a skillet over medium-high heat.
4. Add 2 tablespoons of grapeseed oil and sear the tofu for 3-5 minutes per side.
5. Remove the tofu from the pan and drain briefly on a paper towel.



Infusion

EXPERIMENT WITH MORE THAN CUCUMBER WATER
AND FRENCH PRESS COFFEE

Flavor infusions can add complexity and an unexpected twist to simple recipes. Tap into your creativity by adding flavor to oils and vinegars for salad dressing, or infuse fruit with your favorite liqueur for a spirited dessert topping. You can even add flavor to fats, such as butter, for a new approach to baking.



Coffee-Infused Brownies

Decadence, meet indulgence.

BAG SIZE	# OF BAGS	MAKES	COOK TIME
SMALL	1 BAG	1 PAN	35-40 MINUTES

INGREDIENTS

COFFEE BUTTER

1½ cups butter (3 sticks)
1 cup whole coffee beans

1 tablespoon kosher salt
1 tablespoon vanilla
2 cups all-purpose flour
1¼ cup cocoa powder

BROWNIES

Prepared coffee butter, melted
3½ cups sugar

6 eggs

OPTIONAL

Cocoa powder to top

PREPARATION METHOD

COFFEE BUTTER

1. Place the coffee beans and butter in a small vacuum seal bag and seal on vacuum level 3. **2.** Cook the butter sous vide at 194°F for 3 hours. Use the Wolf convection steam oven, separate sous vide equipment, a pot of water with an immersion circulator, or simply a pot of water on the stove and a thermometer. **3.** Strain the beans from the butter and discard. **4.** Use immediately or transfer the butter to another bag or container and refrigerate until use.

BROWNIES

1. Preheat the oven on Convection Mode at 325°F with a rack set on position 2. **2.** In a large bowl, whisk together the sugar, salt, vanilla, and melted butter. **3.** In a separate bowl, sift together the flour and cocoa powder. **4.** Add the eggs, one at a time, to the large bowl with the butter and sugar mixture and mix well. **5.** Using a spatula or rubber scraper, mix in the flour mixture until well combined. **6.** Generously grease or butter a 9 x 13 inch pan. **7.** Pour the batter into the pan and spread until level. **8.** Bake 35-40 minutes.





Holiday Mulled Cider

Infused with enough cheer to last the year.

BAG SIZE	# OF BAGS	MAKES	COOK TIME
LARGE	1 BAG	5 SERVINGS	2 HOURS

INGREDIENTS

4 cups apple cider, cold	2 tablespoons pure maple syrup	1 star anise pod
Peel of one orange, all white pith removed	1-inch piece peeled ginger root, sliced into planks	¼ teaspoon freshly grated nutmeg
½ cup brandy or bourbon, or a mixture of both (optional)	6 whole allspice berries	½ vanilla bean, split lengthwise
¼ cup honey	5 whole cloves	
	1 cinnamon stick	

PREPARATION METHOD

- In a medium-sized bowl, whisk together all the ingredients until the honey and maple syrup are fully dissolved.
- Pour the contents into a large vacuum seal bag.
- Place the bag into the vacuum seal drawer with the edge of the bag just barely under the metal clip. Center the bag on the sealing bar to ensure a proper seal. Select vacuum level 3.
- Touch Start and set a timer for 30 seconds. If after 30 seconds the unit has not completed its cycle, touch Seal to stop the cycle and seal the bag.
- Open the lid and slide the bag the rest of the way under the metal clip. Touch Vacuum until no dashes are illuminated, thus setting vacuum level 0. Touch Start, and the vacuum will run for several seconds to pull the lid closed.
- After the cycle is complete, inspect the bag's seals. There should be two seal lines across the top of the bag.
- Heat the bag sous vide for 2 hours at 145°F. Use the Wolf convection steam oven, separate sous vide equipment, a pot of water with an immersion circulator, or simply a pot of water on the stove and a thermometer.
- Cut the bag open and serve hot.

White and Red Sangria

Seek out fresh fruit from your local farmers' market, and these refreshing sippers are sure to be party pleasers.

BAG SIZE
LARGE

OF BAGS
1 BAG

MAKES
6 SERVINGS



WHITE SANGRIA

Serves 6

INGREDIENTS

1 bottle white wine, Spanish white is recommended
 ½ cup calvados (apple brandy)
 1 tablespoon Cointreau
 ¼ cup sugar
 1 lemon, sliced
 1 cup green grapes, halved
 1 green apple, diced
 1 pear, diced
 1 nectarine, diced

RED SANGRIA

Serves 6

INGREDIENTS

1 bottle red wine, Spanish red is recommended
 ½ cup brandy
 1 tablespoon Cointreau
 5 tablespoons brown sugar
 Juice from ½ of an orange
 ½ orange, sliced
 1 lemon, sliced
 1 green apple, diced
 1 pear, diced
 1 cup strawberries, diced

PREPARATION METHOD

1. Pour the ingredients into a large vacuum seal bag. **2.** Place the bag into the vacuum seal drawer with the edge of the bag just barely under the metal clip. Center the bag on the sealing bar to ensure a proper seal. Select vacuum level 3. **3.** Press Start and set a timer for 30 seconds. If after 30 seconds the unit has not completed its cycle, press Seal to stop the vacuum cycle and seal the bag. **4.** Open the lid and slide the bag the rest of the way under the metal clip. Touch Vacuum until no dashes are illuminated, thus setting vacuum level 0. Touch Start, and the vacuum will run for several seconds to pull the lid closed. **5.** After the cycle is complete, inspect the bag's seals. You should have two seal lines across the top of the bag. **6.** Can be enjoyed immediately. For best results, allow flavors to blend overnight in the refrigerator. Serve over ice as is, or as a spritzer with a splash of soda water.

Bloody Mary Base

Spice up your brunches with this homemade mix.

BAG SIZE	# OF BAGS	MAKES
LARGE	1 BAG	2 CUPS

INGREDIENTS

2 cups of good quality vodka	1 tablespoon lemon zest
1 teaspoon mustard seed	1 tablespoon lime zest
1 tablespoon celery seed	¼ cup Worcestershire sauce
2 tablespoons peppercorns	½ cup pickled peppers, chopped
2 bay leaves	1 tablespoon kosher salt
3 fresh parsley sprigs	OPTIONAL
1 teaspoon crushed red pepper flakes	¼ cup green olives, chopped
1-inch piece of ginger, peeled and sliced	¼ cup dill pickles, chopped
1-inch piece of horseradish, peeled and sliced	Fresh dill

PREPARATION METHOD

PROCESS

Combine all the ingredients into a large vacuum seal bag. Set the vacuum to level 3, and the seal to level 0. Run the vacuum cycle repeatedly, until the desired level of infusion is reached. Strain and store the vodka base at room temperature and out of direct sunlight. For best results, let the mixture steep for 2-3 days after infusing, then strain and store.

RECIPE ADJUSTMENTS

Increase or decrease the amount of pepper flakes to personal taste.

OPTIONAL DISPLAY

Take some of the larger infusing ingredients, such as a bay leaf, parsley sprig, whole pickled peppers, whole dried chili, or slices of horseradish, and place them into a clear bottle with the infused liquid. Avoid smaller items that can pour out easily, such as celery seeds and peppercorns. This will also allow the flavors to continue to develop over time.

TO SERVE

Mix with tomato juice and garnish as desired. Add Tabasco, dill pickle spears, pickled jalapeno brine, and a celery stick, and top with a bloody mary spice mix.



Vacuum Infusion Methods

ALCOHOL, OIL, AND VINEGAR

With three methods for infusing liquids, discover new dimensions of flavorful cooking.

OPEN CONTAINER

Place all ingredients in a bowl or high-walled pan and place in vacuum chamber. Run the sealer with the vacuum set to 3 and the seal set to 0. Monitor the inside of the chamber and touch Stop if the liquid looks like it will bubble out of the container. This method is useful for mixtures that will be consumed immediately, and therefore do not need to be heated.

SEALED IN A BAG

Place all ingredients into an appropriately sized vacuum bag. Seal on vacuum level 2 and seal level 3. Cook immediately or keep chilled. This is an easy way to pasteurize oil infusions or slowly roast items, such as garlic, in a convection steam oven. After sealed items are cooked, they should be cooled as quickly as possible and refrigerated to prevent the growth of pathogens. After cooking, quickly chill the bags by submerging them in ice water.

AUXILIARY VACUUM IN A BOTTLE

Place ingredients in a clean bottle, such as a used wine or oil bottle. Fill the bottle three-fourths of the way full with the desired liquid. Insert the vacuum stopper into the bottle and set the auxiliary vacuum system on level 3 to seal the bottle. Allow the bottle to sit for a few minutes before releasing the pressure. Taste the liquid and repeat the process based on your desired flavor intensity. Alternatively, let the bottle sit under pressure for an extended amount of time. Make unique, flavored alcohols, such as pineapple rum or spicy chili vodka, with this method.

**Note: Oils infused in this manner must be properly pasteurized in order for them to be safely stored at room temperature.*



Infusion Recipes

It's like having your very own vinegar and oil tasting bar.

VINEGARS


Open container or bottle method

1 | **TARRAGON**



WHITE WINE VINEGAR + **TARRAGON LEAVES**
1 CUP + 1 CUP, PACKED

2 | **RASPBERRY**



WHITE WINE VINEGAR + **RASPBERRIES**
 $\frac{3}{4}$ CUP + $\frac{3}{4}$ CUP

3 | **APPLE**



WHITE WINE VINEGAR + **APPLE**
2 CUPS + 1 CUP, DICED

4 | **STRAWBERRY**



BALSAMIC VINEGAR + **STRAWBERRIES**
2 CUPS + 2 CUPS, CHOPPED

OILS

Open container or bottle method

1 | **GARLIC**



GRAPSEED OIL + **GARLIC CLOVES**
2 CUPS + 1 HEAD

1. Pour the ingredients into a bowl or small vacuum seal bag. Vacuum on level 3 and seal the bag, if using the bag method. **2.** Cook in the convection steam oven on Steam Mode set to 135°F for 3 hours.


2 | **BAY LEAVES**



GRAPSEED OIL + **FRESH BAY LEAVES**
2 CUPS + 1 DOZEN

1. Pour the ingredients into a bowl or small vacuum seal bag. Vacuum on level 3 and seal the bag, if using the bag method. **2.** Cook in the convection steam oven on Steam Mode set to 135°F for 3 hours.


3 | **CHILIES**



GRAPSEED OIL + **SESAME OIL** + **WHOLE DRIED CHILIES**
1 CUP + 2 CUPS + $\frac{1}{2}$ CUP

1. Pour the ingredients into a bowl or small vacuum seal bag. Vacuum on level 3 and seal the bag, if using the bag method. **2.** Cook in the convection steam oven on Steam Mode set to 165°F for 2 hours.

4 | **CHIVES**



GRAPSEED OIL + **FRESH CHIVES**
1 CUP + 1 CUP, CHOPPED

1. Place all ingredients in a shallow, open, rigid container or bowl. Set the vacuum drawer to seal level 0 and vacuum level 3. Repeat this process. Strain and chill immediately.

Pickling

PAINT A FLAVOR MASTERPIECE WITH
ACHIEVABLE ARTISANAL PICKLING

Pickle your favorite vegetables and fruits quickly and more easily with the Wolf vacuum seal drawer. The pressure of the vacuum chamber gently breaks down plant cells, pulling pickling brine further into your fresh produce to increase flavor. Experiment with new spice combinations and create your own signature pickle recipes.



Quick Vacuum Pickle

Stick to the simple pickling brine below, or get creative and experiment with different ingredients.

BAG SIZE	# OF BAGS	MAKES
LARGE	1 BAG	VARIES

INGREDIENTS

2 pounds cucumbers

BRINE

1 ½ cups sugar

4 teaspoons kosher salt

1 teaspoon mustard seed

1 teaspoon coriander seed

1 teaspoon dill seed

2 cups water

1 ½ cups distilled

white vinegar

¾ cup dill, chopped

3 garlic cloves,

coarsely chopped

PREPARATION METHOD

1. Mix all brine ingredients together. **2.** Stir the brine mixture every 5-10 minutes until the sugar and salt are dissolved. **3.** Slice the cucumbers as desired.

SUPER QUICK PICKLE

1. Find an open-top container that will fit inside the chamber of the vacuum drawer. The container should not touch the lid when it is fully closed. Glass baking pans or shallow bowls work well. **2.** Fill the container one-half to two-thirds full of cucumber slices and add enough brine to just barely cover the cucumbers. **3.** Set the seal to level 0 and the vacuum to level 3. **4.** Close the lid, start the vacuum sealer, and monitor its progress. **6.** Once the brine starts to boil, count down 5 seconds and then touch Stop. If it appears to be bubbling up over the top of the container before the 5 seconds are up, immediately touch Stop. **7.** Stir and repeat twice. The pickles are ready to eat, or can be stored in the refrigerator for up to 2 weeks.

MEDIUM QUICK PICKLE

1. Combine the sliced cucumbers and the brine in a large vacuum bag. **2.** Set the seal to 3 and the vacuum to 2. **3.** Seal the cucumbers, label and date the package, and place in the refrigerator for 24-48 hours.



PICKLE VARIATIONS

There are nearly endless possibilities for different types of pickles beyond the classic dill cucumber pickle. Apple cider, red wine, sherry, and balsamic vinegars can all be substituted for plain white distilled vinegar. Adjust the amounts and types of sugar used for very crisp and tart to sweet and candy-like pickles. Instead of plain white sugar, use brown sugar or honey for more complex flavors. Add spices, herbs, and other aromatics for added flavor and texture. Additionally, pickles can be made out many different vegetables and fruits. Carrots, green beans, cauliflower, peppers, onions, apples, pears, grapes, and cherries all make excellent and interesting pickles. Certain harder or tougher items, such as carrots, may take longer to infuse.

Sous Vide

DISCOVER SOUS VIDE FOR RESTAURANT QUALITY STEAKS AND MORE

Sous vide (pronounced “sue-veed”) is a cooking technique in which food is placed in a vacuum seal bag, then immersed in water and slow cooked at a precise temperature. The result? Tender, moist steaks, chops, seafood, and vegetables every time—no undercooking, no overcooking, no grimacing guests. Merely finish off with a sear on a hot grill or skillet, and serve a succulent dish.

Sous Vide Steaks

Evenly cooked from edge-to-edge.

BAG SIZE	# OF BAGS	MAKES	COOK TIME
SMALL	4	4 SERVINGS	2 HOURS, 30 MINUTES

INGREDIENTS

- 4 (1½ to 2-inch thick) strip, porterhouse, or ribeye steaks
- Kosher salt
- Freshly ground black pepper
- 4 tablespoons butter
- 8 thyme sprigs
- 4 rosemary sprigs
- 4 garlic cloves

PREPARATION METHOD

1. Generously season the steaks with salt and pepper.
2. Place each steak inside its own small vacuum seal bag. Evenly divide the remaining ingredients between the bags.
3. Vacuum seal the bags on seal level 2.
4. Cook the steak sous vide at the desired internal temperature for 2 hours and 30 minutes.
5. Cut open the bags and remove the steaks. Discard the herbs and garlic. Gently pat the steaks dry with a paper towel.
6. Season with salt and pepper and sear for 30-45 seconds per side in a preheated cast iron pan over high heat with a small amount of oil.

HOW DO YOU LIKE YOUR STEAK DONE?

When cooking sous vide, we recommend meat temperatures of 130° for rare, 137° for medium rare, and 142° for medium.





turnips with miso and butter

asparagus with white wine and butter



Sous Vide Vegetables

Sous vide is not exclusively for steaks and other proteins. It is also a delicious way to prepare almost any vegetable. Below, we suggest a few favorite pairings and flavorings to get you started—but please, be adventurous.

BAG SIZE	# OF BAGS	MAKES	COOK TIME
SMALL/LARGE	1 BAG	VARIES	30-60 MINUTES

SUGGESTED PARINGS

- Carrots with harissa
- Turnips with miso and butter
- Beets with herbs and vinegar
- Asparagus with white wine and butter
- Peppers with olive oil

SUGGESTED FLAVORING/AROMATICS

- Salt and pepper
- Bay leaf
- Thyme
- Rosemary
- Parsley



carrots with harissa



beets with herbs and vinegar



PREPARATION METHOD

1. Preheat the convection steam oven on Steam Mode at 185°F.
2. Trim and wash the vegetables. Drain in a colander and pat dry.
3. Place the drained vegetables in a vacuum seal bag and distribute evenly. Add flavorings or aromatics, then vacuum seal the bag.
4. Place the bag on the perforated pan.
5. Steam for 30-60 minutes, depending on the size of the vegetable pieces.
6. Serve immediately, or cool the bag in an ice water bath prior to storing in the refrigerator.

peppers with olive oil



Other Uses

THINK OUTSIDE THE KITCHEN

This handy tool does so much more than food preparation and preservation. Find some other common uses below:

compact clothing



travel supplies: passport, medication, snacks, and first aid kit



Glossary

AROMATICS

Herbs, spices, and vegetables that impart additional flavors and aromas.

BLANCH AND SHOCK

A technique in which food is briefly boiled before being transferred and instantly cooled in an ice bath.

BLOODY MARY

A popular cocktail made with vodka, tomato juice, spices, and garnishes. Most often consumed in the morning or early afternoon.

BRINING

A way to tenderize, preserve, and enhance the flavor of food. A brine is a highly concentrated solution of salt and water, sometimes including aromatics for added flavor.

CALVADOS

An apple brandy, originating in France.

COINTREAU

A brand of triple sec, an orange liqueur, originating in France.

CRÈME ANGLAISE

A dessert custard made from egg yolks, sugar, and milk.

FREEZER BURN

The negative effect of oxidation and dehydration when food is improperly stored in the freezer.

IMMERSION CIRCULATOR

A device that heats and circulates liquid at an accurate and stable temperature. Used for sous vide cooking.

INFUSION

Extracting flavors of aromatics and other solids by suspending in a solvent over time, or by rapidly changing the pressure around the solution, forcing the chemical compounds and flavors to integrate.

IQF

Individually Quick Frozen. Freezing individual food items, such as berries or peas, for long-term storage. Protects the food's structural integrity.

MARINATING

A way to enhance the flavor of food using an acidic or enzymatic liquid, often containing oils and aromatics for added flavor.

PRESERVED LEMONS

Lemons pickled and preserved in a brine.

SANGRIA

A beverage of Spanish origin made with wine, chopped fruit, and liqueur.

SEAR

Cooking the surface of meat at high temperatures until it browns.

SIMMER

To heat to a temperature just below the boiling point.

SOUS VIDE

This French term, literally translated as "under vacuum," describes a process in which food is sealed in a bag, then immersed in water or steam and cooked slowly at an exact temperature until it reaches its ideal internal temperature, indicating perfect doneness.



GET THE MOST OUT OF YOUR VACUUM SEAL DRAWER

This is not just a recipe book.
It is a technique-focused approach
to understanding and mastering the
Wolf vacuum seal drawer. Learn these
techniques and you will enjoy one
delicious meal after another.

