

# The Science Of Good Cooking

S Ashworth

**The Science of Good Cooking** Cook's Illustrated, Guy Crosby, Ph.D, 2012-10-01 Master 50 simple concepts to ensure success in the kitchen. Unlock a lifetime of successful cooking with this groundbreaking new volume from the editors of Cook's Illustrated, the magazine that put food science on the map. Organized around 50 core principles our test cooks use to develop foolproof recipes, *The Science of Good Cooking* is a radical new approach to teaching the fundamentals of the kitchen. Fifty unique experiments from the test kitchen bring the science to life, and more than 400 landmark Cook's Illustrated recipes (such as Old-Fashioned Burgers, Classic Mashed Potatoes, and Perfect Chocolate Chip Cookies) illustrate each of the basic principles at work. These experiments range from simple to playful to innovative - showing you why you should fold (versus stir) batter for chewy brownies, why you whip egg whites with sugar, and why the simple addition of salt can make meat juicy. A lifetime of experience isn't the prerequisite for becoming a good cook; knowledge is. Think of this as an owner's manual for your kitchen.

**The Science of Good Cooking** Cook's Illustrated, 2012-10-01 Master 50 simple concepts to ensure success in the kitchen. Unlock a lifetime of successful cooking with this groundbreaking new volume from the editors of Cook's Illustrated, the magazine that put food science on the map. Organized around 50 core principles our test cooks use to develop foolproof recipes, *The Science of Good Cooking* is a radical new approach to teaching the fundamentals of the kitchen. Fifty unique experiments from the test kitchen bring the science to life, and more than 400 landmark Cook's Illustrated recipes (such as Old-Fashioned Burgers, Classic Mashed Potatoes, and Perfect Chocolate Chip Cookies) illustrate each of the basic principles at work. These experiments range from simple to playful to innovative - showing you why you should fold (versus stir) batter for chewy brownies, why you whip egg whites with sugar, and why the simple addition of salt can make meat juicy. A lifetime of experience isn't the prerequisite for becoming a good cook; knowledge is. Think of this as an owner's manual for your kitchen.

*Keys to Good Cooking* Harold McGee, 2013-02-19 A requisite countertop companion for all home chefs, *Keys to Good Cooking* distills the modern scientific understanding of cooking and translates it into immediately useful information. The book provides simple statements of fact and advice, along with brief explanations that help cooks understand why, and apply that understanding to other situations. Not a cookbook, *Keys to Good Cooking* is, simply put, a book about how to cook well.

A work of astounding scholarship and originality, this is a concise and authoritative guide designed to help home cooks navigate the ever-expanding universe of recipes and ingredients and appliances, and arrive at the promised land of a satisfying dish.

**Cook's Science** Cook's Illustrated, Guy Crosby, Ph.D, 2016-10-04 In Cook's Science, the all-new companion to the New York Times-bestselling *The Science of Good Cooking*, America's Test Kitchen deep dives into the surprising science behind 50 of our favorite ingredients--and uses that science to make them taste their best. From the editors of Cook's Illustrated, and the best-selling *The Science of Good Cooking*, comes an all-new companion book highlighting 50 of our favorite ingredients and the (sometimes surprising) science behind them: Cook's Science. Each chapter explains the science behind one of the 50 ingredients in a short, informative essay--topics ranging from pork shoulder to apples to quinoa to dark chocolate--before moving onto an original (and sometimes quirky) experiment, performed in our test kitchen and designed to show how the science works. The book includes 50 dynamic, full-page color illustrations, giving in-depth looks at individual ingredients, family trees of ingredients, and cooking techniques like sous vide, dehydrating, and fermentation. The 400+ foolproof recipes included take the science into the kitchen, and range from crispy fried chicken wings to meaty-tasting vegetarian chili, coconut layer cake to strawberry rhubarb pie.

**Cook, Taste, Learn** Guy Crosby, 2019-12-10 Cooking food is one of the activities that makes humanity unique. It's not just about what tastes good: advances in cooking technology have been a constant part of our progress, from the ability to control fire to the emergence of agriculture to modern science's understanding of what happens at a molecular level when we apply heat to food. Mastering new ways of feeding ourselves has resulted in leaps in longevity and explosions in population—and the potential of cooking science is still largely untapped. In *Cook, Taste, Learn*, the food scientist and best-selling author Guy Crosby offers a lively tour of the history and science behind the art of cooking, with a focus on achieving a healthy daily diet. He traces the evolution of cooking from its earliest origins, recounting the innovations that have unraveled the mysteries of health and taste. Crosby explains why both home cooks and professional chefs should learn how to apply cooking science, arguing that we can improve the nutritional quality and gastronomic delight of everyday eating. Science-driven changes in the way we cook can help reduce the risk of developing chronic diseases and enhance our quality of life. The book features accessible explanations of complex topics as well as a selection of recipes that illustrate scientific principles. *Cook, Taste, Learn* reveals the possibilities for transforming cooking from a craft into the perfect blend of art and science.

*The Science of Good Food* David Joachim, Andrew Schloss, A. Philip Handel, 2008 An alphabetically arranged reference looks at the science behind everyday cooking, explaining the physical and chemical transformations involved in food preparation and cooking.

*The Science of Cooking* Stuart Farrimond, 2017-09-19 Get answers to all your cooking science questions, and cook tastier, more nutritious food using fundamental principles, practical advice, and step-by-step techniques. Where does the heat come from in a chili pepper? Why is wild salmon darker than farmed? Does searing meat really seal in the juices? A good recipe goes a long way, but if you can master the science behind it, you'll be one step ahead. Using full-color images, stats and facts through infographics, and an engaging Q&A format to show you how to perfect your cooking, *The Science of Cooking* brings food science out of the lab and into your kitchen. Topics include meat and poultry, seafood, dairy, pulses and grains, fruits, vegetables, spices, herbs, baked goods, and more, making it perfect for perfecting everyday cooking as well as for special meals.

***The Boston Cooking-School Magazine of Culinary Science and Domestic Economics*, 1913**

*The Complete Cookbook for Young Scientists* America's Test Kitchen Kids, 2021-09-28 America's Test Kitchen Kids brings delicious science to your kitchen! Over 75 kid-tested, kid-approved recipes and experiments teach young chefs about the fun and fascinating science of food. This is the fourth book in the New York Times bestselling cookbook series for Young Chefs. Why do some cheeses melt better than others? Why does popcorn pop? How does gelatin work? Answer these questions (and wow your friends and family!) by cooking the best-ever skillet pizza, easy chocolate popcorn, and galactic mirror cake... and more! Plus, fun science experiments to do in your home kitchen. With *The Complete Cookbook for Young Scientists*, emerging scientists and young chefs will feel confident in the kitchen, proud of their accomplishments, and learn the basics of food science along the way.

*The Boston Cooking School Magazine of Culinary Science and Domestic Economics* Janet McKenzie Hill, 1912

***Cooking for Geeks*** Jeff Potter, 2010-08-02 Are you the innovative type, the cook who marches to a different drummer -- used to expressing your creativity instead of just following recipes? Are you interested in the science behind what happens to food while it's cooking? Do you want to learn what makes a recipe work so you can improvise and create your own unique dish? More than just a cookbook, *Cooking for Geeks* applies your curiosity to discovery, inspiration, and invention in the kitchen. Why is medium-rare steak so popular? Why do we bake some things at 350° F/175° C and others at 375° F/190° C? And how quickly does a pizza cook if we overclock an oven to 1,000° F/540° C? Author and cooking geek Jeff Potter provides the answers and offers a unique take on recipes -- from the sweet (a mean chocolate chip cookie) to the savory (duck confit sugo). This book is an excellent and intriguing resource for anyone who wants to experiment with cooking, even if you don't consider yourself a geek. Initialize your kitchen and calibrate your tools Learn about the important reactions in cooking, such as protein denaturation, Maillard reactions, and caramelization, and how they impact the foods we cook Play with your food using hydrocolloids and sous vide cooking Gain firsthand insights from interviews with researchers, food scientists, knife experts, chefs, writers, and more, including author Harold McGee, TV personality Adam Savage, chemist Hervé This, and

xkcd My own session with the book made me feel a lot more confident in my cooking. --Monica Racic, The New Yorker I LOVE this book. It's inspiring, invigorating, and damned fun to spend time inside the mind of 'big picture' cooking. I'm Hungry! -- Adam Savage, co-host of Discovery Channel's MythBusters In his enchanting, funny, and informative book, *Cooking for Geeks* (O'Reilly), Jeff Potter tells us why things work in the kitchen and why they don't. -- Barbara Hanson, New York Daily News

**KitchenWise** Shirley O. Corriher, 2021-11-16 The James Beard Award-winning, bestselling author of *CookWise* and *BakeWise* delivers essential cooking know-how based on her expansive understanding of food science. Want to cook fluffier scrambled eggs and more flavorful sauces, keep your greens brilliantly green, and make everything taste more delicious? *KitchenWise* combines beloved cookbook author Shirley Corriher's down-to-earth advice with scientific expertise to address everyday cooking issues. Whether you are a beginner or a professional chef, Shirley's guidance will save you time and money, and help you know exactly what to do at the stove. A gifted teacher with a degree in chemistry, Shirley takes readers through the hows and whys of what she does in the kitchen, explaining the science behind common problems and offering solutions for how to fix them. (For example, salt has an amazing ability to suppress bitterness and allow other flavors to emerge.) In *KitchenWise*, which is filled with more than thirty of Shirley's favorite time-tested recipes, readers will learn why certain ingredients work well together and what makes good food great. Amazingly informative, approachable, and packed with proven techniques, *KitchenWise* serves up new ways to get the most from your meals--

**Boston Cooking-school Magazine of Culinary Science and Domestic Economics**, 1905

Salt, Fat, Acid, Heat Samin Nosrat, 2017-04-25 Whether you've never picked up a knife or you're an accomplished chef, there are only four basic factors that determine how good your food will taste. Salt, Fat, Acid, and Heat are the four cardinal directions of cooking, and they will guide you as you choose which ingredients to use and how to cook them, and they will tell you why last minute adjustments will ensure that food tastes exactly as it should. This book will change the way you think about cooking and eating, and help you find your bearings in any kitchen, with any ingredients, while cooking any meal. --

**New York State Education Department Bulletin**, 1916

Vocational Training of Girls in the State of New York Anna Charlotte Hedges, 1916

*Ward's evangelical [afterw.] The Evangelical almanac*, 1871

*American Cookery*, 1920

*Industrial-arts Magazine*, 1914

Mrs. Beeton's Cookery Book Isabella Beeton, 1898

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