

Cooking For Geeks Real Science Great Hacks And Good Food

Joshua Glenn, Elizabeth Foy Larsen



Cooking For Geeks Real Science Great Hacks And Good Food:

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 Herv 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 NewYork Daily News *Cooking for Geeks* Jeff Potter,2015-09-28 *Cooking for Geeks* is more than just a cookbook Author and cooking geek Jeff Potter helps you apply curiosity inspiration and invention to the food you prepare Why do we bake some things at 350 F 175 C and others at 375 F 190 C Why is medium rare steak so popular And just how quickly does a pizza cook if you overclock an oven to 1 000 F 540 C This expanded new edition provides in depth answers and lets you experiment with several labs and more than 100 recipes from the sweet a patent violating chocolate chip cookie to the savory pulled pork under pressure [Cooking for Geeks](#) Jeff Potter,2015 Annotation Are you ready to experiment with food the way you tinker with technology Whether or not you know how to cook with *Cooking for Geeks* you ll discover a new method to cooking through experiments that let you see the algorithms behind recipes **Cooking for Geeks** Jeff Potter,2010-07-20 Presents recipes ranging in difficulty with the science and technology minded cook in mind providing the science behind cooking the physiology of taste and the techniques of molecular gastronomy [Chemistry for Cooks](#) Sandra C. Greer,2023-01-10 A fun approach to teaching science that uses cooking to demonstrate principles of chemistry for undergraduate students who are not science majors high school students culinary students and home cooks How does an armload of groceries turn into a culinary masterpiece In this highly accessible and informative text Sandra C Greer takes students into the kitchen to show how chemistry with a dash of biology and physics

explains what happens when we cook Chemistry for Cooks provides all the background material necessary for nonscientists to understand essential chemical processes and to see cooking as an enjoyable application of science Greer uses a variety of practical examples including recipes to instruct readers on the molecular structure of food the chemical reactions used in cooking to change the nature of food and the essentials of nutrition and taste She also offers kitchen hints and exercises based on the material in each chapter plus do it yourself projects to encourage exploration of the chemistry that takes place when we cook food Features Perfect for science courses aimed at non science majors does not require prior knowledge of chemistry physics or biology Equally useful for general readers home and professional cooks and culinary students Topics include what matter is made of how the structure of matter is altered by heat how we treat food in order to change its microscopic structure why particular procedures or methods are used in the kitchen and how to think critically about various cooking methods A reference section at the end of each chapter points readers to resources for further study Additional online resources include a solutions manual a sample syllabus and PowerPoint slides of all tables and figures Food Science and the Culinary Arts Mark Gibson,2018-01-04 Food Science and the Culinary Arts is a unique reference that incorporates the principles of food and beverage science with practical applications in food preparation and product development The first part of the book covers the various elements of the chemical processes that occur in the development of food products It includes exploration of sensory elements chemistry and the transfer of energy and heat within the kitchen The second part looks in detail at the makeup of specific foodstuffs from a scientific perspective with chapters on meat fish vegetables sugars chocolate coffee and wine and spirits among others It provides a complete overview of the food science relevant to culinary students and professionals training to work in the food industry Provides foundational food science information to culinary students and specialists Integrates principles of food science into practical applications Spans food chemistry to ingredients whole foods and baked and mixed foods Includes a comprehensive glossary of terms in food science

Cooking For Geeks Jeff Potter, Unbored Joshua Glenn,Elizabeth Foy Larsen,2013-07-18 Unbored is the book every modern child needs Brilliantly walking the line between cool and constructive it s crammed with activities that are not only fun and doable but that also get kids standing on their own two feet If you re a kid you can Build a tipi or an igloo Learn to knit Take stuff apart and fix it Find out how to be constructively critical Film a stop action movie or edit your own music Do parkour like James Bond Make a little house for a mouse from lollipop sticks Be independent Catch a bus solo or cook yourself lunch Make a fake exhaust for your bike so it sounds like you re revving up a motorcycle Design a board game Go camping or glamping Plan a road trip Get proactive and support the causes you care about Develop your taste and decorate your own room Make a rocket from a coke bottle Play farting games There are gross facts and fascinating stories reports on what stuff is like home schooling working in an office Q As with inspiring grown ups extracts from classic novels lists of useful resources and best ever lists like the top clean rap songs stop motion movies or books about rebellion Just as kids

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avoid a wrinkled surface This book will be a requisite countertop resource for all home chefs as McGee's insights on kitchen safety in particular reboil refrigerated meat or fish stocks every few days They're so perishable that they can spoil even in the refrigerator Don't put ice cubes or frozen gel packs on a burn Extreme cold can cause additional skin damage will save even the most knowledgeable home chefs from culinary disaster A companion volume to recipe books a touchstone that helps cooks spot flawed recipes and make the best of them Keys to Good Cooking will be of use to cooks of all kinds to beginners who want to learn the basics to weekend cooks who want a quick refresher in the basics and to accomplished cooks who want to rethink a dish from the bottom up With Keys to Good Cooking McGee has created an essential guide for food lovers everywhere

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

The Food Lab J. Kenji López-Alt, 2015-09-21 Over 1 Million Copies Sold A New York Times Bestseller Winner of the James Beard Award for General Cooking and the IACP Cookbook of the Year Award The one book you must have no matter what you're planning to cook or where your skill level falls New York Times Book Review Ever wondered how to pan fry a steak with a charred crust and an interior that's perfectly medium rare from edge to edge when you cut into it How to make homemade mac n cheese that is as satisfyingly gooey and velvety smooth as the blue box stuff but far tastier How to roast a succulent moist turkey forget about brining and use a foolproof method that works every time As Serious Eats's culinary nerd in residence J Kenji López Alt has pondered all these questions and more In The Food Lab Kenji focuses on the science behind beloved American dishes delving into the interactions between heat energy and molecules that create great food Kenji shows that often conventional methods don't work that well and home cooks can achieve far better results using new but simple techniques In hundreds of easy-to-make recipes with over 1 000 full color images you will find out how to make foolproof Hollandaise sauce in just two minutes how to transform one simple tomato sauce into a half dozen dishes how to make the crispiest creamiest potato casserole ever conceived and much more

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

The Food Lab J. Kenji Lopez-Alt, 2015-10-20 A New York Times Bestseller Winner of the James Beard Award for General Cooking Winner of the IACP Cookbook of the Year Award The one book you must have no matter what you're planning to cook or where your skill level falls New York Times Book Review Ever wondered how to pan fry a steak with a charred crust and an interior that's perfectly medium rare from edge to edge when you cut into it How to make homemade mac n cheese that is as satisfyingly gooey and velvety smooth as the blue box stuff but far tastier How to roast a succulent moist turkey forget about brining and use a foolproof method that works every time As Serious Eats's culinary nerd in residence J Kenji Lopez Alt has pondered all these questions and more In *The Food Lab* Kenji focuses on the science behind beloved American dishes delving into the interactions between heat energy and molecules that create great food Kenji shows that often conventional methods don't work that well and home cooks can achieve far better results using new but simple techniques In hundreds of easy to make recipes with over 1 000 full color images you will find out how to make foolproof Hollandaise sauce in just two minutes how to transform one simple tomato sauce into a half dozen dishes how to make the crispiest creamiest potato casserole ever conceived and much more

[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

How to Cook Everything Mark Bittman, 1998-01-01 Wise to current tastes and cooking trends a step by step enjoyable guide to the whole art of cooking includes more than one thousand contemporary recipes complemented by a wealth of how to information as well as hundreds of illustrations 250 000 first printing

Essential Tools, Tips & Techniques for the Home Cook Michelle Doll, 2018-09-25 Learn the Secrets to Great Cooking without Going to Cooking School Reaching your full culinary potential takes more than just starting with high quality ingredients and following a solid recipe You also need to learn proper technique master essential kitchen tools and know the secrets to great cooking that all chefs learn in culinary school Chef Michelle Doll shines new light on familiar tools such as rolling pins sheet pans skillets Dutch ovens blenders mixers pressure cookers and more in this comprehensive readable and entertaining guide Her exceptional recipes demonstrate these techniques in action Learn why a tapered French rolling pin is the best tool for rolling out dough and then use it to make the flakiest pastry for Prime Time Fruit Galette Follow Michelle as she delves into what she calls the stovetop saut pan matrix and make Better Than Take Out Teriyaki Chicken that will have you taking your favorite Chinese restaurant off of speed dial You ll also learn some surprising techniques for using your kitchen tools in new ways making tender Grape Shallot Focaccia in a cast iron skillet Peanut Butter Jelly Quick Bread in a blender and Slow and Easy French Onion Soup in a Dutch oven you won t be tied to the stovetop stirring caramelized onions every five minutes genius With the perfect blend of fresh kitchen science and delicious examples of that science in action this book is a must read for kitchen geeks and everyday home cooks alike

The Science of Cooking Peter Barham, 2000-10-04 A kitchen is no different from most science laboratories and cookery may properly be regarded as an experimental science Food preparation and cookery involve many processes which are well described by the physical sciences Understanding the chemistry and physics of cooking should lead to improvements in performance in the kitchen For those of us who wish to know why certain recipes work and perhaps more importantly why others fail appreciating the underlying physical processes will inevitably help in unravelling the mysteries of the art of good cooking Strong praise from the reviewers Will be stimulating for amateur cooks with an interest in following recipes and understanding how they work They will find anecdotes and sprinkled throughout the book scientific points of information The book is a pleasant read and is an invitation to become better acquainted with the science of cooking

NATURE This year at last we have a book which shows how a practical understanding of physics and chemistry can improve culinary performance Barham first explains in a lucid non textbooky way the principles behind taste flavour and the main methods of food preparation and then gives fool proof basic recipes for dishes from roast leg of lamb to chocolate souffl

FINANCIAL TIMES WEEKEND This book is full of interesting and relevant facts that clarify the techniques of cooking that lead to the texture taste and aroma of good cuisine As a physicist the author introduces the importance of models in preparing food and their modification as a result of testing tasting

THE PHYSICIST Focuses quite specifically on the physics and food chemistry of practical domestic cooking in terms of real recipes Each chapter starts with an overview of the

scientific issues relevant to that food group e.g toughness of meat thickening of sauces collapse of sponge cakes and souffl s
This is followed by actual recipes with the purpose behind each ingredient and technique explained and each recipe followed
by a table describing some common problems causes and solutions Each chapter then ends with suggested experiments to
illustrate some of the scientific principles exploited in the chapter FOOD DRINK NEWSLETTER

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