



The Science of Good Cooking (Cook's Illustrated Cookbooks)

By The Editors of America's Test Kitchen and Guy Crosby Ph.D

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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.

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Editorial Review

About the Author

This book has been tested, written, and edited by the test cooks, editors, food scientists, tasters, and cookware specialists at America's Test Kitchen, a 2,500-square-foot kitchen located just outside Boston. It is the home of Cook's Illustrated magazine and Cook's Country magazine, the public television cooking shows America's Test Kitchen and Cook's Country from America's Test Kitchen, America's Test Kitchen Radio, and the online America's Test Kitchen Cooking School.

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