



Cooking for Geeks: Real Science, Great Cooks, and Good Food

By Jeff Potter



Download



Read Online



Get Print Book

Cooking for Geeks: Real Science, Great Cooks, and Good Food By Jeff Potter

Why do we cook the way we do? Are you the innovative type, used to expressing your creativity instead of just following recipes? Do you want to learn to be a better cook or curious about the science behind what happens to food as it cooks?

More than just a cookbook, *Cooking for Geeks* applies your curiosity to discovery, inspiration, and invention in the kitchen. 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 we overclock an oven to 1,000 F/540 C? Author and cooking geek Jeff Potter provides the answers to these questions and more, and offers his unique take on recipes -- from the sweet (a patent-violating chocolate chip cookie) to the savory (slow-cooked brisket).

This book is an excellent and intriguing resource for anyone who enjoys cooking or wants to experiment in the kitchen.

Discover what type of cook you are 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
Gain firsthand insights from interviews with researchers, food scientists, knife experts, chefs, writers, and more, including author Harold McGee, TV personality Adam Savage, and chemist Hervé This



[Download Cooking for Geeks: Real Science, Great Cooks, and ...pdf](#)



[Read Online Cooking for Geeks: Real Science, Great Cooks, an ...pdf](#)

Cooking for Geeks: Real Science, Great Cooks, and Good Food

By Jeff Potter

Cooking for Geeks: Real Science, Great Cooks, and Good Food By Jeff Potter

Why do we cook the way we do? Are you the innovative type, used to expressing your creativity instead of just following recipes? Do you want to learn to be a better cook or curious about the science behind what happens to food as it cooks?

More than just a cookbook, *Cooking for Geeks* applies your curiosity to discovery, inspiration, and invention in the kitchen. 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 we overclock an oven to 1,000 F/540 C? Author and cooking geek Jeff Potter provides the answers to these questions and more, and offers his unique take on recipes -- from the sweet (a patent-violating chocolate chip cookie) to the savory (slow-cooked brisket).

This book is an excellent and intriguing resource for anyone who enjoys cooking or wants to experiment in the kitchen.

Discover what type of cook you are 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

Gain firsthand insights from interviews with researchers, food scientists, knife experts, chefs, writers, and more, including author Harold McGee, TV personality Adam Savage, and chemist Hervé This

Cooking for Geeks: Real Science, Great Cooks, and Good Food By Jeff Potter Bibliography

- Sales Rank: #76204 in Books
- Brand: O Reilly Media
- Published on: 2015-10-29
- Original language: English
- Number of items: 1
- Dimensions: 9.20" h x .90" w x 8.00" l, .0 pounds
- Binding: Paperback
- 488 pages

 [Download Cooking for Geeks: Real Science, Great Cooks, and ...pdf](#)

 [Read Online Cooking for Geeks: Real Science, Great Cooks, an ...pdf](#)

Download and Read Free Online Cooking for Geeks: Real Science, Great Cooks, and Good Food By Jeff Potter

Editorial Review

Review

Praise for the first edition:

One of the most useful books on understanding cooking, kind of like a rock-and-roll version of Harold McGee's "On Food and Cooking." -*The Washington Post*

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. -*NY Daily News*

Potter covers an array of topics...while giving readers a refresher in chemistry that is both accessible and (dare I say) fun. -*The New Yorker's Book Bench*

Clear, fact-packed, and engaging. -*The Atlantic*

About the Author

Jeff Potter is curious about the science of food and loves finding answers to why ingredients and recipes work the way they do. By bringing science to food-minded people and food to science-minded people, he blends genres to educate the public about how to master the kitchen. Jeff has been featured in *USA Today*, the Today Show, and is a regular guest on Science Friday.

Users Review

From reader reviews:

Mark Mata:

With other case, little persons like to read book *Cooking for Geeks: Real Science, Great Cooks, and Good Food*. You can choose the best book if you want reading a book. Providing we know about how is important a new book *Cooking for Geeks: Real Science, Great Cooks, and Good Food*. You can add know-how and of course you can around the world by the book. Absolutely right, mainly because from book you can understand everything! From your country until foreign or abroad you will be known. About simple issue until wonderful thing you could know that. In this era, you can open a book or perhaps searching by internet unit. It is called e-book. You may use it when you feel bored stiff to go to the library. Let's go through.

Aurora Foster:

The knowledge that you get from *Cooking for Geeks: Real Science, Great Cooks, and Good Food* will be the more deep you looking the information that hide in the words the more you get enthusiastic about reading it. It does not mean that this book is hard to be aware of but *Cooking for Geeks: Real Science, Great Cooks, and Good Food* giving you enjoyment feeling of reading. The writer conveys their point in specific way that can be understood by means of anyone who read that because the author of this publication is well-known enough. This specific book also makes your vocabulary increase well. That makes it easy to understand then

can go to you, both in printed or e-book style are available. We propose you for having this Cooking for Geeks: Real Science, Great Cooks, and Good Food instantly.

Kimberly Mason:

Your reading 6th sense will not betray an individual, why because this Cooking for Geeks: Real Science, Great Cooks, and Good Food reserve written by well-known writer who knows well how to make book which might be understand by anyone who else read the book. Written with good manner for you, leaking every ideas and writing skill only for eliminate your own personal hunger then you still skepticism Cooking for Geeks: Real Science, Great Cooks, and Good Food as good book not just by the cover but also from the content. This is one guide that can break don't assess book by its include, so do you still needing a different sixth sense to pick that!? Oh come on your reading through sixth sense already said so why you have to listening to yet another sixth sense.

Molly Salazar:

That book can make you to feel relax. This kind of book Cooking for Geeks: Real Science, Great Cooks, and Good Food was colourful and of course has pictures on there. As we know that book Cooking for Geeks: Real Science, Great Cooks, and Good Food has many kinds or style. Start from kids until young adults. For example Naruto or Detective Conan you can read and feel that you are the character on there. So , not at all of book are usually make you bored, any it offers up you feel happy, fun and chill out. Try to choose the best book to suit your needs and try to like reading that.

Download and Read Online Cooking for Geeks: Real Science, Great Cooks, and Good Food By Jeff Potter #F091TV35A82

Read Cooking for Geeks: Real Science, Great Cooks, and Good Food By Jeff Potter for online ebook

Cooking for Geeks: Real Science, Great Cooks, and Good Food By Jeff Potter Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read Cooking for Geeks: Real Science, Great Cooks, and Good Food By Jeff Potter books to read online.

Online Cooking for Geeks: Real Science, Great Cooks, and Good Food By Jeff Potter ebook PDF download

Cooking for Geeks: Real Science, Great Cooks, and Good Food By Jeff Potter Doc

Cooking for Geeks: Real Science, Great Cooks, and Good Food By Jeff Potter Mobipocket

Cooking for Geeks: Real Science, Great Cooks, and Good Food By Jeff Potter EPub