



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

By Jeff Potter

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**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

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### 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.

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**From reader reviews:**

**Bobby House:**

Do you among people who can't read gratifying if the sentence chained from the straightway, hold on guys this specific aren't like that. This *Cooking for Geeks: Real Science, Great Cooks, and Good Food* book is readable through you who hate the straight word style. You will find the data here are arrange for enjoyable examining experience without leaving actually decrease the knowledge that want to offer to you. The writer associated with *Cooking for Geeks: Real Science, Great Cooks, and Good Food* content conveys the thought easily to understand by many people. The printed and e-book are not different in the written content but it just different in the form of it. So , do you nevertheless thinking *Cooking for Geeks: Real Science, Great Cooks, and Good Food* is not loveable to be your top collection reading book?

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The book untitled *Cooking for Geeks: Real Science, Great Cooks, and Good Food* contain a lot of information on it. The writer explains the girl idea with easy approach. The language is very clear to see all the people, so do not necessarily worry, you can easy to read that. The book was written by famous author. The author brings you in the new time of literary works. It is easy to read this book because you can continue reading your smart phone, or device, so you can read the book throughout anywhere and anytime. If you

want to buy the e-book, you can start their official web-site along with order it. Have a nice read.

### **Virginia Gauvin:**

Within this era which is the greater particular person or who has ability to do something more are more special than other. Do you want to become among it? It is just simple method to have that. What you have to do is just spending your time very little but quite enough to possess a look at some books. On the list of books in the top listing in your reading list is actually *Cooking for Geeks: Real Science, Great Cooks, and Good Food*. This book which can be qualified as *The Hungry Inclines* can get you closer in growing to be precious person. By looking upward and review this publication you can get many advantages.

### **Thomas Towne:**

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