



Cook's Science: How to Unlock Flavor in 50 of our Favorite Ingredients

By The Editors at Cook's Illustrated

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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.

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Editorial Review

About the Author

Cook's Illustrated is a widely renowned America's Test Kitchen brand that is the work of over 60 passionate chefs based in Boston, Massachusetts, who put ingredients, cookware, equipment, and recipes through objective, rigorous testing to identify the very best. America's Test Kitchen brands are well-known for top-rated television shows with more than 4 million weekly public television viewers, bestselling cookbooks, magazines, websites, and a cooking school. Discover, learn, and expand your cooking repertoire with Julia Collin Davison, Bridget Lancaster, Jack Bishop, Dan Souza, Lisa McManus, Tucker Shaw, Bryan Roof, and our fabulous team of test cooks!

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Lou Bryant:

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